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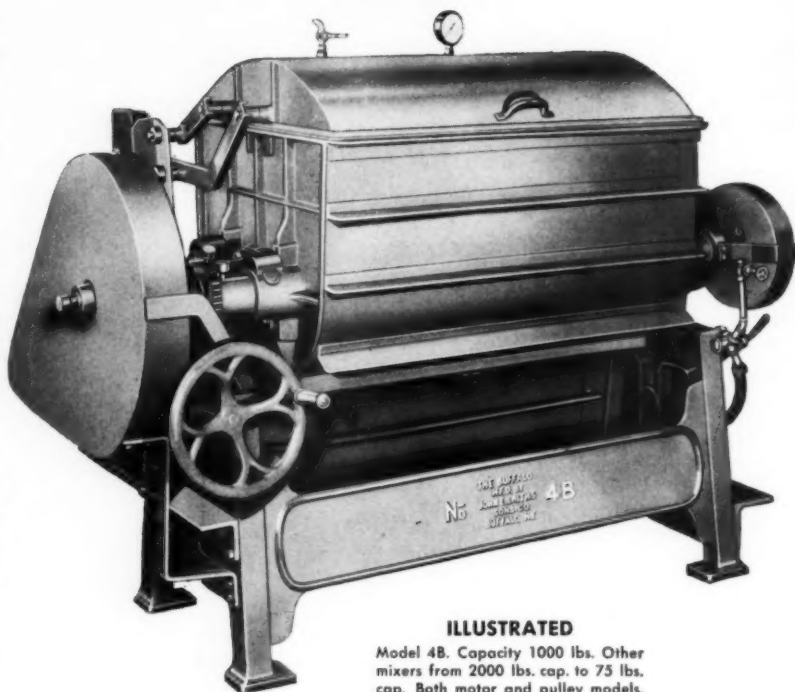
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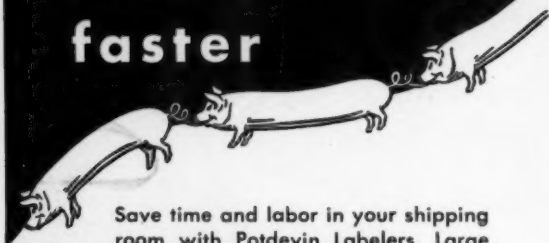
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THE NATIONAL PROVISIONER

Volume 120

FEBRUARY 26, 1949

Number 9

Table of Contents

Hog Support Extended.....	11
Antitrust Case Dismissed.....	11
Armour Results Disappointing.....	11
Export Control Extended.....	11
More Hogs—and More Problems.....	12
Combination Chill-Hold Cooler.....	14
How Suggestion Plan Works.....	15
Packer-Wholesaler Dinner	17
Processed Meat Output Drops.....	22
Livestock at Public Markets.....	36
Up and Down the Meat Trail.....	18
Classified Advertising	40

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ANNUAL MEAT PACKERS GUIDE

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The greater resiliency of Armour Natural Casings keeps them clinging tightly to the meat—gives sausage the plump, well-filled, appetizing appearance that means a plus in sales-appeal.

Put your sausages in these fine natural casings for:

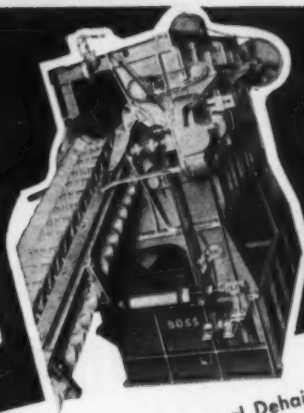
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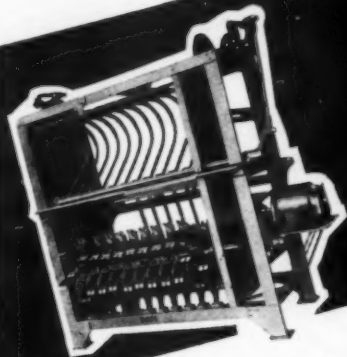
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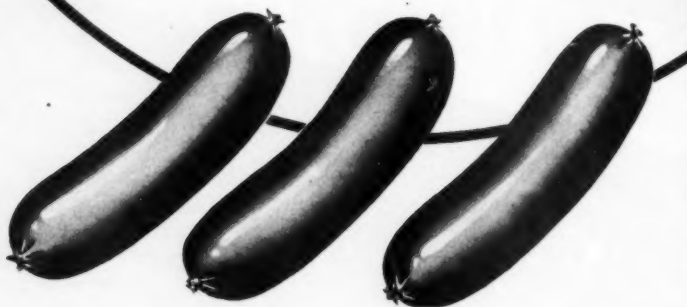


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**DOUBLE
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LINK-BELT Vibrating SCREENS

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100 to 249	21c ea.	24c ea.
250 to 499	19c ea.	21c ea.
500 to 1000	15 1/2c ea.	18c ea.
over 1000	15c ea.	17c ea.



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250 to 499	14 1/2c
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10,000 to case	1.20 M.
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SAW

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USDA GOALS CALL FOR BIG FEED GRAIN CROPS IN 1949

National goals for feed grain production in 1949, announced last week by the U. S. Department of Agriculture, provide for feeding a maximum number of livestock and poultry at a continued heavy rate. With expected yields, the 1949 goals for feed grains would also provide for exports and carryover substantially larger than in 1947-48, but somewhat less than the total available from the record 1948-49 supplies. Present legislation requires that prices for the 1949 corn crop be supported by the government at 90 per cent of parity as of October 1, 1949.

The national goal for corn in 1949 is 86,000,000 planted acres, approximately the same as the 1948 acreage but 6 per cent less than the 1937-41 average. With an average yield of 34.6 bu. per acre, the goal acreage would produce about 3,000,000,000 bu. With per-acre yields of 42.4 bu., a record production of 3,700,000,000 bu. was produced in 1948. In 1947, however, a comparable acreage with yields of 27.7 bu. per acre produced only 2,400,000,000 bu. of corn. The 1937-41 average production was 2,600,000,000 bu., with per-acre yields averaging 28.1 bu.

SET UP PLAN TO HANDLE NIMPA MEETING EXHIBITS

The Meat Industry Supply and Equipment Association will handle the details of allocation and rental of the exhibition space for the convention of the National Independent Meat Packers Association, working under the supervision of the NIMPA associate members committee. The NIMPA convention will be held at the Palmer house, Chicago, on May 23, 24 and 25.

R. J. Fullmer has been designated to handle the exhibit details and will have his headquarters at the Meat Industry Supply and Equipment Association office at 38 South Dearborn st., Chicago.

Preference for booth space will go to NIMPA associate members, but space for other applicants will be assigned as soon as it is known how much will be available for non-members. There will be room for 115 booths in the Palmer House exhibition hall.

REVISION OF USDA PROPOSED

The Hoover commission this week proposed a thorough overhauling of the U. S. Department of Agriculture at the state, county and local levels to avoid duplication and weed out "unnecessary employees." Among the recommendations the commission presented was one urging the transfer of all regulatory functions relating to food products to the agriculture department.

Antitrust Charges Against Packers and AMI Dismissed

On motion of the government, orders were entered last week by federal judge Campbell in district court in Chicago dismissing four indictments brought in 1941 against the American Meat Institute and a number of meat packing companies and their officials. The indictments charged violation of the anti-trust laws.

At the time the indictments were brought the packing companies involved declared that the action was entirely unjustified and the AMI said that "neither the American Meat Institute nor any of its committees, officers or employees have violated the antitrust laws."

EXPORT CONTROL RENEWED

The House of Representatives last week passed HR 1661, companion bill to S 548 which was previously approved by the Senate, providing for the renewal of the Export Control Act for another year. The bill has been submitted to the President for signature. While the authority to control exports of fats and oils is retained under the bill, a new section provides:

"Export control authority shall not be exercised with respect to any agricultural commodity, including fats and oils, during any period for which the supply of the commodity is determined by the Secretary of Agriculture to be in excess of the requirements of the domestic economy, except to the extent required to further the foreign policy of the United States and to exercise the necessary vigilance over exports from the standpoint of their significance to the national security."

Under this provision controls can be reimposed if, in the opinion of the Secretary of Agriculture, the supply of fats and oils becomes smaller than demand.

ARMY BEEF PURCHASES

Suspicion that the Army may seek to reverse its decision not to purchase foreign meat for use of its forces abroad has led the Western States Meat Packers Association to protest any such change in policy through Congressmen from the nine western states. It is reported that an Army refrigerator ship is now loading with 4,000,000 lbs. of Argentine boneless beef and 410,000 lbs. of liver for shipment to Japan for the use of American forces there.

Quartermaster Market Centers have recently asked for offerings of 5,000,000 lbs. of boneless and carcass beef, with purchases to be made early in March.

Eastwood Says Armour Meat Business in 1st Quarter Unsatisfactory

Operations in the meat division of Armour and Company during the three months ended January 31, the first quarter of the fiscal year, were "not satisfactory," George A. Eastwood, chairman of the executive committee, told stockholders on February 18.

"Since last September meat price levels have been steadily falling," he stated. "Several weeks ago the American Meat Institute announced an overall decline of 20 per cent. Price levels are not the determining factor in profits, but because of the small margins on which the industry operates, it is difficult to earn money when prices are declining. Always we try our best to purchase livestock on the basis of current meat prices, but there is a necessary time lag between purchase of raw material and sale of finished product and if there is a decline during that time lag, much or all of the hoped-for profit melts away."

"Price levels of both livestock and meat are close to the point at which they should stabilize on a basis consistent with government support prices on agricultural products. Consumer purchasing power continues at a high level and there is reason to expect a continued good demand for meat. Though it appears that the winter storms in the prairie states west of the Mississippi took heavy toll of cattle and sheep, still there is reason to expect a slightly increased meat supply in 1949. A large volume of meat, and consumer demand sufficient to absorb it readily, should make profits possible in the year's meat operations. And our other operations are expected to continue to be profitable."

USDA EXTENDS PRICE SUPPORT

Late this week the U. S. Department of Agriculture extended the 90 per cent parity price support for hogs through March 1950, in an attempt to boost meat supplies next fall and winter and to assure more even marketings then. The price support would have expired at the end of December this year. Hog prices are now about 30 per cent below last fall and some producers have been debating whether or not to increase production, the USDA explained. This also is the critical period when farmers must make up their minds about selling or holding breeding stock.

Hog prices still are averaging above the 90 per cent parity level. The average for barrows and gilts at Chicago for the week ended February 19 at \$20.14 compared with the support price of \$16.75.

More Hogs



More Fats

MORE PROBLEMS?

IN VIEW of the present and prospective capacity of the United States for feed production and the effects of support prices, it is safe to predict a substantially higher level of feed production than before the war, and it naturally follows that there will be more hogs if the demand supports increased production by providing reasonable profit incentives for producers, G. B. Thorne, Wilson & Co. vice president, said recently. Before the war about 46,500,000 hogs were considered a normal level for federally inspected slaughter, but we are planning for a higher level in the years ahead. In Thorne's opinion the normal is likely to be around 55,000,000 a year, compared with 47,600,000 in 1948 and 69,000,000 in 1944. He spoke before the Iowa Swine Producers Association at the Farm & Home Week at the Iowa state college of agriculture last week.

Thorne reviewed the changes in hog production over the last ten years, noting how closely the different phases were coupled with the feed situation. Production was expanded in the first period when there was a surplus of grain and contracted in 1944-48 when the surplus was exhausted. Now output is expanding on the basis of feed production in 1948. "Our feed production does fluctuate, and I suppose it will continue to vary. But the figures show that there has been a large upward trend in feed production. Total crop production is 35 per cent higher than prewar. The increase has come from higher yields per acre, for the acreage has changed very little. Furthermore, these higher yields are largely the result of factors that are here to stay, such as improved seeds, disease control, mechanization, and so on," Thorne said.

He mentioned several factors in the demand situation, such as the outlook for a high price level and effects of in-

creased population, which, added to the broader consumption and the increased appetite for meat which has been built up, give a logical basis for anticipating a good demand for meat in the years immediately ahead. "I feel this is a healthy development for all concerned



Gerald B. Thorne, vice president of Wilson & Co., foresees the possibility of a permanently higher level of hog slaughter, but also many problems in buying hogs in proper relationship with the shifting values of the cuts from the carcass.

when the packer is able to operate more nearly in line with capacity, and therefore more efficiently." But there are many angles for packers and producers to consider in regard to future demand for hog products," Thorne told his audience.

One is the increased population and the shifts in our population since before the war. For one thing, city population has gained in comparison with rural population, making it necessary for hogs, or pork, to be moved a little farther, on the average, than used to be necessary. This tends to increase the jobs of marketing, transportation, processing and distribution. More important in its effect on pork demand, however, is the terrific increase of population on the Pacific Coast. As a result there has been a much greater increase in the demand for pork on the West Coast than for the rest of the country. Hog production has not shifted and, barring unforeseeable developments in feed production in the Far West, hog production will not increase there anywhere near in proportion to the growth in population.

This has brought about a significant change in hog price differentials, which is apparent in prices at Missouri River markets in comparison with Chicago. In the 1930's medium weight butcher hogs at Omaha averaged 38c per cwt. under Chicago; last year butcher hogs at Omaha sold on the average for only 3c under Chicago.

Thorne also expressed doubt as to whether southern hog production is likely to make much of a dent in our total pork supply in the foreseeable future. But there has been a development in the South that affects hog producers and packers. The demand in the South for white meat—fat backs and heavy dry salt cured bellies—has declined. Southerners are eating more red meat and like it better and probably will keep on eating it so that there will never again be the old level of demand for fat cuts of pork.

Lard Problem Is Acute

This can mean only one thing—more lard, Thorne pointed out. "The extra realization that came from the fat cuts, compared with lard, has been lost, and at the same time we have increased our already vexing lard problem. I should like to give you a few figures to show what has happened to lard—a product that amounts to about 15 per cent of the live weight of our hogs. From 1910 to 1919 lard was worth \$4.46 per cwt. more than live hogs at Chicago. From 1920 to 1929 it was worth \$2.58 more than hogs. In the '30's lard sold for only \$1.35 more than hogs. From 1940-46 it sold for only 40c above hogs. Last year it was \$1.78 below hogs. Finally, last month the price of lard at Chicago was \$4.42 per cwt. under the price of hogs.

"These lard prices have a very important effect on hog prices. For example, the drop in lard prices from the peak week in 1948 to the first week of

February this year has reduced the value of hogs by \$2.20 per cwt. alive."

Thorne emphasized that the current lard situation is probably extreme and not necessarily typical of what to expect. A lot of attention is being given to research on lard and, in addition, with the relaxation of government export controls lard may share in the higher world price that now prevails.

Hog Weights and Realizations

Discussion of lard prices led to the question of hog weights since there is a higher percentage of lard, as well as more pounds of lard per hog, as hogs get heavier. Heavier hogs mean not only more lard, but heavier hams, loins and bellies and sharp discounts on the heavy cuts have been necessary in recent months to move them into consumption.

Thorne cited the following examples: Smoked hams from hogs weighing around 300 lbs. are selling for 5 to 6c a lb. less than hams from hogs weighing 200 to 220 lbs., a discount of more than 10 per cent on the value of well over a fifth of the pork in the hogs. Bacon from 300-lb. hogs is selling at a discount of about 12c a lb. under the bacon from 200- to 220-lb. hogs, or more than 20 per cent. This discount affects almost another fifth of the pork from these hogs. There is also a difference of about 3c a lb. between light and heavy loins.

"This situation adds greatly to the difficulty of the processor in buying various types and weights of hogs according to their market value. It stands to reason that hog weights have become increasingly important in determining market value. But weight alone does not tell us the whole story. There are also some very significant differences in the cut-out performance of hogs of the same weight. These differences are of three kinds: First, there are differences in the total yield of pork and lard. Second, there are differences in the proportion of pork and lard. And finally, there are differences in the proportion of each of the primal cuts in hogs of equal weight even though they have the same dressing percentage and the same total percentage of primal cuts. This difference in the distribution of the weight of the various primal cuts greatly complicates the problem of determining actual hog values, both on a carcass basis and live hog basis, and especially at a time like this when we have wide price differentials for weight in the cuts.

Problem Is Complicated

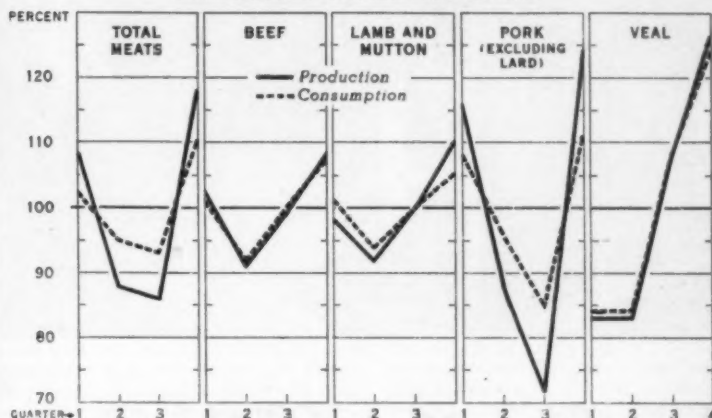
"Let me illustrate with some results from two of the many tests Wilson has run in an attempt to find out more about these variations. Each of these tests consisted of a lot of uniform Iowa butcher hogs which we thought would be superior in cut-out performance. One lot averaged 224 lbs. alive and the other lot averaged 226 lbs. Both lots were good yielding hogs and almost identical in dressing percentage. They both had high yields of total primal cuts—again

SEASONAL VARIATIONS IN OUTPUT AND PRICES

Completion of a study by the Bureau of Agricultural Economics on output and consumption of meat by quarter-years beginning in 1941 has made it possible to establish approximate seasonal variations by quarters in the production and consumption of meat. Indexes so calculated are shown in the chart below. These indicate that production and consumption of all meat

SEASONAL VARIATION IN PRODUCTION AND CONSUMPTION OF MEAT UNITED STATES, BY QUARTER-YEARS

INDEX NUMBERS (AVERAGE FOR YEAR=100)*



*AVERAGE OF MEDIAN RATIOS OF ACTUAL DATA TO QUARTERLY MOVING AVERAGES CENTERED, BASED ON QUARTERLY PRODUCTION AND CONSUMPTION FOR YEARS 1941-47

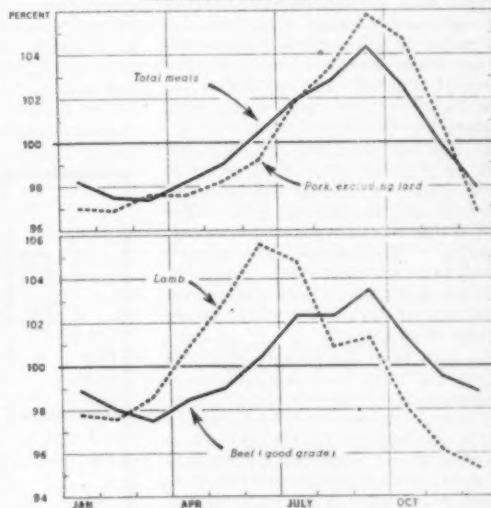
combined is usually largest in the fourth quarter of the year. The second highest quarter is the first quarter and the lowest is the third quarter. The small quarter-to-quarter variations are in lamb and mutton and in beef, and the greatest in veal.

The seasonal variation in veal output was greater in 1941-47 than it had been in earlier years and the indexes may overstate somewhat the variation that may usually be expected.

Seasonal price variations are shown in the other chart. Seasonal retail price variations in beef and pork are similar. Prices of both beef and pork tend to be low in December-April and usually reach their peaks in September. The seasonal variation in retail pork prices is slightly wider than in retail beef prices, but less than in retail prices of lamb cuts. Lamb prices tend to be highest in May-July, before spring lambs are marketed in large volume. Lamb prices are usually lowest in November and December.

SEASONAL VARIATION IN AVERAGE RETAIL PRICES OF MEATS, UNITED STATES

INDEX NUMBERS (AV. FOR YEAR=100)*



*AVERAGE OF MEDIAN RATIOS OF ACTUAL DATA TO 12-MONTH MOVING AVERAGES CENTERED, BASED ON MONTHLY PRICE DATA FOR YEARS 1941-47

almost the same. The average fat back thickness of the two lots was the same. There was very little difference in length of carcasses. However, one lot of these hogs was worth 40c per live cwt. more than the other. Variation in the proportion of the different primal cuts

made one-half of the difference. Discounts on heavy cuts accounted for the rest of the difference.

"I certainly do not want to leave the impression that we feel this presents a hopeless problem. It is a complex problem. (Continued on page 27.)



there will still be sufficient air circulated for a small dry bulb drop through the coil.

Double purpose cooling is accomplished at the Schroeder plant by keeping the above points in mind with special consideration to the problem of air movement. Primarily it is, of course, essential that the warm humidified air from the hot beef have a direct path back to the refrigeration units without impinging on the cool beef. For this reason the cool beef is segregated on a series of rails from the warm beef, substantially amounting to placing them at opposite sides of the room.

The air units are carefully placed in each half of the room with directional air discharge cowl blowing the cold air out in two directions, both ahead of the units and behind them. The directional discharge cowls and their outlets were proportioned and sized to blow the air out from the unit above the carcasses and return the air through the carcasses. In other words, the velocity of the discharge air and the shape of the outlets are such as to give an air throw

Combination Chill Room and Cooler

Two Sets of Conditions Held in Partitionless Room

THE idea of incorporating a beef chill and storage room in one cooler is a somewhat radical departure from standard practice. The Schroeder Packing Co. of Glenwood, Iowa, has done just this, with entire satisfaction.

The general procedure in a packing plant, if it is of sufficient size, is to have a room for chilling the beef and another room for holding. It has been believed that this segregation of hot carcasses and cold carcasses was necessary in order to prevent warm moisture-laden air from the hot beef, cooling and condensing on the cold beef, resulting in slimy meat surfaces.

In a chill room the prime purpose is to cool the beef from approximately 100 degs. F. to 35 degs. F. just as rapidly as possible in order to hold shrinkage down to a minimum. This rapid chilling is accomplished by blowing air over the beef at fairly high velocities without too much concern over air distribution. The general house suction pressure is used without any attempt to reduce the split between room temperature and suction temperature.

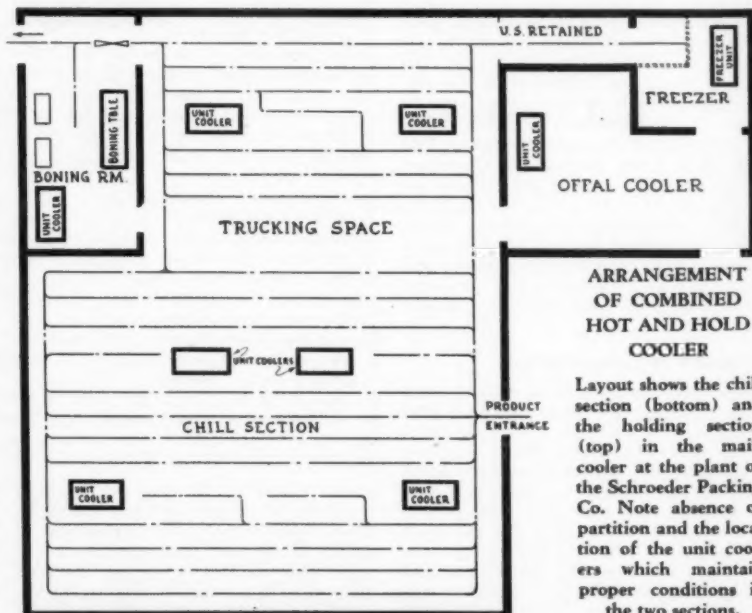
Holding the beef at 35 degs. F., after it is brought down to this temperature, is handled in an entirely different manner. The beef holding cooler requires the utmost care in design of the refrigeration units to maintain the proper temperatures without excessive dehydration of the product. The main factors in selecting equipment for a beef

cooler are: small split between the room temperature and suction temperature, careful consideration of the problems in air distribution and air return, and holding the air quantity circulated down to a point where the air velocities in the room will not be too high, but

entirely over the beef and not partially over and partially through the carcasses.

In this way there is no danger of discharge air already warmed by hot beef striking cold beef and condensing moisture on the surface, with consequent

(Continued on page 26.)



Layout shows the chill section (bottom) and the holding section (top) in the main cooler at the plant of the Schroeder Packing Co. Note absence of partition and the location of the unit coolers which maintain proper conditions in the two sections.

Suggestion System Will Work in Small Firm as Well as Large

IT WAS only about 500 years ago that the power of creative thinking began to be rated on a par with the power of brute force.

Today, and especially in this country, we are more aware than ever that our high standard of living has been reached through the use of brain power being applied to creating better things by better methods. One evidence of the recognition of the widespread availability of idea creating potential is the tremendous expansion in the use of suggestion plans in American industry.

A number of meat processing firms, large and small, are included among the more than 10,000 companies with active plans. That suggestion plans are worth the effort in terms of savings and improvements, development of an alert, thinking organization, good employee relations, and as a means of rewarding constructive thinking, is the opinion of those companies which have adopted them.

24 Years of Experience

Swift & Company has used its suggestion plan since 1925 when a trial plan was inaugurated in its general office at Chicago. The plan was extended to all units of the company by the late twenties.

Swift's meat processing units vary in size from quite small ones to the larger plants such as those at Kansas City, St. Paul and Chicago. Their suggestion setup is such that each unit, regardless of size, operates its own suggestion plan with its general office acting in a coordinating capacity.

In the first year of the Swift program the first five suggestions were submitted by a lady employee in the reconciliation department. She received cash awards for two. Since the founding of the plan more than 156,000 suggestions have been received, close to 20 per cent or more than 30,000 adopted, and over one half million dollars paid to employees in awards. This has averaged slightly more than \$17 per adopted suggestion. As high as \$6600 has been paid for a single idea. The high last year was \$2386 which was paid to a

sausage stuffing operator. A smoke-house employee ran a close second with \$2184.

Swift officials believe that, all things being equal, the man on the job will know that job better than outsiders. A suggestion plan can channel the thinking power of workers on the job and thereby increase the supply of technical know how available to top production personnel.

One of the main requirements for a successful suggestion plan is sound organization. This should include plans for promoting the program, receiving, investigating and closing out suggestions.

The first thing that must be done is to select a capable person to head the program. Beside the usual characteristics expected in the administrator of any part of the business the individual selected should have a broad understanding of the meat industry and above all an open mind. "Open mind" is best illustrated by the reported experience of Thomas Edison when engineers reported to him their failure to find a filament for an electric light bulb. They told their chief that the job could not be done as they tried 6,000 different items and failed with each. Edison told them that their experiments did not prove the impracticality of doing the job. It only proved that it could not be done with any one of the 6,000 items tested. He told them to continue their research till they found one that could. The suggestion plan man should be one who is willing to work with an idea to prove that it can work.

Obviously the suggestion plan administrator cannot know all the operations of a business as complex as the meat industry; therefore he should seek technical advice from the department people concerned, beginning with the immediate supervisor of the suggestor.

In smaller plants where the administration of the plan must be a part time function, it is essential that the suggestion man have the time to do his task properly. If the pressure of his major activity forces him to skimp on the suggestion plan, the plan will suffer in

terms of decreased employee interest. Top management must decide to lend its full active support to the program in terms of man hours and money.

The foreman is, of course, a key in the success of any program. To enlist the help of the foreman in making the plan a success, it may be pointed out that a group of thinking employees will enhance his record through lower labor and waste costs, greater efficiency, etc., which are the criteria used by management in evaluation of his department. The foreman should be encouraged to help his workers write up their suggestions.

It is pointed out that a critical point in the suggestion plan is the turning down of non-acceptable suggestions. From 75 to 80 per cent of suggestions submitted will not be suitable for adoption. The reasons for non-acceptance have to be fully and clearly explained to the suggestor. Where the suggestor has been tied in completely during the investigation he will be aware of the reasons before the letter of non-acceptance is delivered to him. A personal contact at this point is always valuable. It has been found that sometimes a visit with the suggestor will unearth additional data which may make the idea acceptable.

A Chance to Explain

Swift & Company has found that the opportunity to explain a non-acceptance of a suggestion presents the opportunity of better informing the employee about the operations of the company. For example, a suggestion on smoking of bacon might not be usable because of previous factors in cure or subsequent effects on the slicing operations. The Swift program stresses that the suggestor be fully informed why his idea has not been accepted.

In closing out a suggestion award, good follow through demands, in the case of non-acceptance, encouragement to participate again.

Once it has been demonstrated that responsibility for the operation of the plan has been accepted by management

(Continued on page 24.)

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CHICAGO MEAT INDUSTRY HOLDS 14TH ANNUAL BANQUET

The fourteenth annual banquet of the Chicago Meat Packers & Wholesalers Association was held February 19 in the beautiful main ballroom of the Stevens hotel. It was attended by approximately 1,200 people—a near record crowd—and while the majority were from Chicago and vicinity, some came from points as far distant as 300 miles. The banquet and evening program, which were under the direction of Max Rothschild, included a fine five course dinner, an excellent floor show and dancing to the music of Don Fernando. Some of the tables are pictured on the facing page. 1. Miller & Hart, Inc.; hosts, Richard Rezanka, Ed Reilly and Fred Hillibrand. 2. Banquet Committee: Max Rothschild, Frank R. Pruska and Edward Churan. 3. Normal Meat Co.; hosts, John C. Rubin and Norman M. Rubin. 4. Packing House By-Products Co.; host, Nick Bucher, jr. 5. Marhoefer Division of Kuhner Packing Co.; hosts, John H. Marhoefer and John Hartmeyer. 6. M. Rothschild & Sons, Inc.; host, Max Rothschild. 7. R. F. Norris & Associates; Host, Pete Bendt. 8. G. H. Dunlap, jr. Co.; Host, G. H. Dunlap, jr. 9. Keystone Brokerage Co.; Host, N. Robertson. 10. Dubuque Packing Co. 11. Merrill Lynch, Pierce, Fenner & Beane; Host, J. G. Mercer. 12. B. Schwartz & Co.; Host, Ben Schwartz. 13. Griffith Laboratories, Inc.; Host, Harry Gleason. 14. Agar Packing & Provision Co.; Hosts, Roy Melchior and Thomas Kelly. 15. C G & S Provision Co., Host, J. A. Condon. 16. Golden Oak Packing Co.; Host, Walter Jarminsky.

AMI ADVERTISING HANDBOOK

To aid salesmen of meat packers participating in the American Meat Institute's meat educational program in coordinating their advertising, promotion and selling activities with the MEP, the Institute has prepared a folder of information outlining advertising of the industry from January 1949 through August 1949. The folder lists the various advertisements, with publications used, dates of publication and related information, plus data on the Fred Waring radio show. The Institute suggests that salesmen keep the folder in their pocket or on their desk as a handy reference.

LOSSES IN STORM AREA

Approximately 81,000 cattle and calves and 97,000 sheep and lambs had perished up to February 1 as a result of severe snowstorms and blizzards in South Dakota, Nebraska, Wyoming and Colorado, the Bureau of Agricultural Economics has announced. The cattle and calf death losses in the area surveyed amounted to about 2 per cent of the total cattle and calves on hand January 1, while sheep losses were a little over 5 per cent. These estimates were based on voluntary reports from stockmen and farmers. Additional losses and heavy shrinkage in weight for both cattle and sheep are expected.



Up and down the MEAT TRAIL

Personalities and Events of the Week

- Meat packers in the Los Angeles area were given an opportunity last week to see the new color photographs to be used in federal meat grading. Lloyd D. Tobin, chief assistant in standardization and meat grading, USDA, was honor guest at a dinner at the Mona Lisa Cafe which was attended by 60 meat packing representatives. The photographs had been on display at the recent Western States Meat Packers Association convention in San Francisco.
- Erwin Mane, president, Mane Sausage Co., Cincinnati, recently participated in the "Small Business Day" program of the National Small Business Men's Association in Washington, D. C.
- John L. Yocum, for many years manager of the Seattle branch of Swift & Company, died recently in that city. He was 88 years old. He began his employment with Swift in Chicago in 1887 and shortly after 1900 was transferred to Seattle as manager of the new Swift branch house there.
- V. A. Gibbs has joined the Tobin Packing Co., Inc., at Estherville, Ia., as assistant manager in charge of sales and livestock procurement, it was announced this week by K. F. Voigt, assistant vice president. Gibbs has had a great deal of experience in the industry, including a number of years as manager of the beef department, John Morrell & Co., Ottumwa, Ia.
- Dubuque Packing Co., Dubuque, Ia., plans to open a processing branch in S. San Francisco, it was revealed recently. The company has purchased the Fontana Products Co. plant which was damaged by fire and will erect a new building in addition to reconstruction work. Estimated investment will be more than \$400,000. Approximately 150 will be employed.
- Houston Packing Co., Houston, Tex., recently held an open house at which it featured educational exhibits showing the results from the proper feeding of livestock. Dressed beef, pork and lamb from the recent Houston Fat Stock Show and Livestock Exposition were also displayed, as well as exhibits of medicinal products extracted from animals and meat products processed by the company. G. L. Childress, general manager, spoke to guests on the outlook for meat supplies in the coming months.
- At the Northeast Iowa 4-H Lamb Show held in Waterloo recently the Rath Packing Co. awarded gold and silver medals to prize winners. The packer purchased the pen of 16 lambs which placed first in the pen class, for \$25.85

SOUTHERN PACKER'S ACHIEVEMENT IS TYPICAL SUCCESS STORY

Despite the fact that he came to this country with several handicaps—limited funds, few friends and no knowledge of the English language—the experience of Felix Schlosser bears out the old saying that America is a land of opportunity, for those who are willing to work to overcome obstacles. In a



period of 22 years this southern meat packer has built a modern plant capable of handling 1,500 head of cattle, calves and hogs weekly. His Petit Jean brand of products is widely known and accepted in Morrilton, Ark., where the

plant is located, and in the area in which the products are distributed.

Schlosser was apprenticed to the sausage making trade in a large German plant when he was 13 years old. His apprenticeship was interrupted by World War I during which he served in the German navy and later in the air force. Following his discharge in 1918 he went to work in a packing plant at Duisburg to get some experience in packinghouse operation. In 1923 he came to America and went to work soon afterward for the Little Rock (Ark.) Packing Co. Two years later he and several cousins opened a small retail butcher shop on the site of his present brick and concrete plant. The present establishment is an outgrowth of that venture. The plant, which covers more than half a city block, employs 30 persons. Its Petit Jean brand products are distributed within a radius of more than 50 miles of Morrilton by three trucks with salesmen-drivers. The brand name comes from the nearby Petit Jean river valley and Petit Jean mountain, named by early French settlers.

In 1946 the plant caught fire from a hickory smokehouse and burned, in spite of efforts of the town fire department, plant workers and many other volunteers to save it. Materials were scarce and rebuilding slow but construction is now finished and the plant has all modern equipment and stainless steel fixtures.

Schlosser supervises all plant operations. He is assisted by two cousins, Edward Ruff and Lonnie Ruff, who will succeed him in managing the business.

per cwt., and the champion 120-lb. lamb, for \$1.05 per lb. After the show and sale at the Rath Hilltop Farm near Waterloo, 4-H members were guests at a dinner and program sponsored by the Chamber of Commerce during which John Coverdale, manager of Rath's agricultural bureau, spoke.

• George L. Hanshaw has opened an office at 408 W. 14th st., New York city, as a broker in meats and provisions. Hanshaw served for two years as New York regional chief of meat for the OPA. He was formerly with Merrill Lynch, Pierce, Fenner & Beane, and is well acquainted in the meat packing industry.

• Carstens Packing Co., Tacoma, Spokane and Seattle, Wash., is cooperating with the animal husbandry department of Washington State college in a livestock breeding and feeding experiment program. Emphasis is being placed on means of increasing pork production in the Northwest.

• Lewin Associates, industrial consul-

ants, have moved to new and larger quarters at 200 W. 57th st., New York 19. Lewin services include design and layouts of new plants, modernizations and conversions; efficiency studies and improvements; development of new processes, machinery and food products; market researches; waste treatment and waste utilization.

• In a ceremony at the Fort Dodge, Ia., plant of the Tobin Packing Co. recently, Fred J. Clark, vice president and manager, presented the American Meat Institute's silver service awards to five employees: Peter J. Anderson, Leslie C. Bingham, Russell H. Bull, J. G. Clabaugh and George E. Shepherd.

• Nine employees of the Ed Auge Packing Co., San Antonio, recently picketed the plant in dissatisfaction over the amount of work offered, according to Ed Auge, owner. He said the plant was able to offer less than 32 hours of work a week at this season. The pickets explained that they were not strikers, although John Gonzales, secretary of the

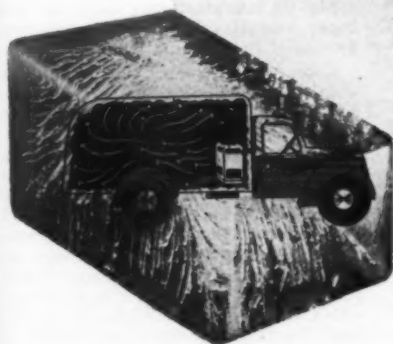
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TIM BOLOGNA VICTIM OF INFERIORITY COMPLEX

Psychiatric Treatment Required

Says Noted Analyst

by T. Pok

Chicago, Feb. 26, 1949—In an exclusive interview with Dr. Dario Publicus it was learned today that Tim Bologna, whose name was for so long a household word, is fading rapidly and in danger of complete collapse.

Tim Bologna will be remembered by many old-timers as a famous actor who for decades drew top billing and whose name was up in lights year after year. In those days one could not open a newspaper without seeing his name.

Victim of Neglect

Tim, however, came from a large family and had several vigorous younger brothers ambitious in their own rights for public attention. Their careers were carefully planned and their managers were so successful in promotion and publicity that they gradually pushed Tim Bologna right out of the headlines. Tim's managers, it would appear, thought he could go forever without a sustaining program.

Can Stage Comeback

Dr. Publicus states, "Tim Bologna's extreme case of inferiority complex is easily understood. After years of being the darling of the masses he has become almost completely forgotten. Today he is so timid he lives in virtual seclusion.

"He is just as good as ever and has lost none of his previous attractions, but he needs his self-confidence restored immediately before it is too late. His renewed social acceptance is imperative."

Friends Rally to Tim

A committee has been formed to give prompt assistance to Tim Bologna. Plans are being made to put him back into the public flavor he so richly deserves. Dr. Dario Publicus will be employed to guide Tim's acceptance by a new generation in the many roles he can play.

It is hoped by this determined group that other friends and admirers will assist in this program to popularize him again.

See this space March 18 for Further Developments

Amalgamated Meat Cutters and Butcher Workers Union No. 171, said his organization had sanctioned a strike involving 20 men at the plant because of a disagreement over wages and hours of some workers.

• Employees of H. C. Bohack Co., Inc., retail food chain with stores in Brooklyn and Long Island, N. Y., recently received their first copy of *Bohack News*, which will appear monthly. The paper is tabloid size and contains an inquiring photographer column, cartoons, editorial material, trade news, general company news and income tax data.

• John Coverdale, manager of the agricultural bureau of the Rath Packing Co., Waterloo, will address the Cedar Falls, Ia., Chamber of Commerce on March 2 on the 20-year program of road building fostered by the Iowa Good Roads Association, of which he is vice president.

• Keystone Provision Co., distributor for Agar Packing & Provision Corp., Chicago, has opened a new cooler and plant at 3386 W. 65th st., Cleveland. An open house was held the week of February 20. Walter Lampe and Gus Szalma are in charge of the new enterprise.

• Trunz, Inc., Brooklyn, N. Y., has announced plans for a new unit in the company's food chain, to be located at 66-82 Fresh Pond Road in Ridgewood, L. I.

• Fire broke out recently in the smokehouse of the Sullen Locker Plant, Merced, Calif., damaging meat which was being smoked and equipment of the plant.

• James W. Dunn, owner and manager of the Dunn Provision Co., Union City, Tenn., will open another meat wholesale plant in Jackson, Tenn.

• Formal opening of the Lowder Packing Co. near Albemarle, N. C., was held recently. It is owned and operated by James D. Lowder.

• Virgil W. Thomas, 45, for a number of years division manager of the credit department of the Rath Packing Co., Waterloo, Ia., died recently.

• At a regular quarterly meeting of the Mid-West Order Buyers, held Saturday evening, February 12, Harry L. Sparks, president, spoke on the importance of careful handling and loading of hogs in order to minimize bruising and crippling during transit. He outlined in detail how to prepare for shipment to accomplish the best results. A number of truckers in the area were guests of the organization. A banquet followed the meeting, which was held at the Dunlap hotel, Jacksonville, Ill.

• City Custom Slaughterers, Inc., has been incorporated in Houston, by Leon C. Boeker, Jesse Earl Butcher, Jr., and Anne Boerger, with \$7,500 capital stock.

• After more than 21 years continuous service with Swift & Company in Winona, Minn., Louis P. Vogelsang has retired. A. F. Leathers, plant manager, announced recently. Vogelsang was in the dressing department at the time of his retirement.

Armour Reelects Directors and All Company Officers

At a meeting of the stockholders of Armour and Company on February 18, the following five directors, whose terms had expired, were reelected to the board: A. Watson Armour, George A. Eastwood, James R. Leavell, Frederick H. Prince and Frederick W. Specht. In addition, the board includes Laurance Armour, Sewell L. Avery, D. A. Crawford, Charles J. Faulkner, Weymouth Kirkland, John E. Sanford, Chase Ullman, Elisha Walker, S. Mayner Wallace and Marcus C. Weimer.

At the board meeting the following officers were reelected: F. W. Specht, president; Edward L. Lalumiere, vice president and secretary; Frank A. Becker, vice president and treasurer; Robert E. Pearsall, Louis E. McCauley, John B. Scott, H. S. Eldred, John E. Sanford, Harvey G. Ellerd, Guy G. Fox, Daniel M. Flick, M. E. Guthrie, Marcus C. Weimar, Walter A. Netsch, John J. O'Connor and Walter S. Shafer, vice presidents; John Schmidt, vice president, comptroller and assistant secretary; Carl F. Hagedorn, Cyril L. Heselson and George C. Briggs, assistant vice presidents; Cleveland H. Waid, E. J. McAdams and Arthur L. Jones, assistant treasurers; John H. Noble and A. H. Van Kampen, assistant comptrollers; K. E. Grossnickle, general auditor; John A. Becker, Clayton O. Byam and E. M. McClanahan, assistant secretaries, and Henry D. Niblock, assistant secretary and assistant treasurer. Frederick R. Baird was retained as general counsel; Arthur F. Rackerby as assistant general counsel, and Ray F. Feagans as general attorney.

Hess Finishes \$200,000

Modernization Program

Chas. Hess Sausage & Provision Co., Milwaukee, Wis., has just completed a \$200,000 remodeling program. After doing a thriving business in the sausage and provision line for more than 60 years—both wholesale and retail—the company early last year started to remodel its manufacturing plant but met many obstacles which prevented completion of the work until last month.

George H. Stroebel, who has been with the company for 30 years, is president and general manager. Charles Hess, 86-year-old founder of the business, does not take an active part in its management. Hess started manufacturing sausage in 1889. At that time he already owned seven retail stores in Milwaukee which he supplied with sausage, and also sold some sausage to other dealers. Today the company has only the retail store located in the plant, which has now been completely remodeled. The firm has 600 retail outlets.

As part of the modernization program new ceilings and floors were installed in the self-service market and in other rooms, much new equipment and six refrigerated rooms were added, one for sharp freezing which is equipped with six York compressors.



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Side by side with this dramatic progress stands Oakite pioneering in cleaning and sanitizing materials and methods which packing and sausage plants and by-products manufacturers have come to appreciate so keenly for such essential maintenance as cleaning processing and handling equip-

ment . . . cleaning smokehouse walls . . . sanitizing and other important operations.

Oakite cleaning procedures developed during the past 40 years have become an important and integral part of the meat packing industry. But the challenge of the future leaves no time to look backward. The industry is headed for still greater achievements . . . Oakite welcomes the opportunity to cooperate in the attainment of these objectives . . . with new developments in cost-cutting and work-saving materials and methods to speed up and simplify tomorrow's cleaning and sanitizing operations. Oakite Products, Inc., 21A Thames St., New York 6, N. Y.



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INDUSTRIAL CLEANING MATERIALS • METHODS • SERVICE

January Production of Processed Meat

MEATS and meat food products prepared and processed under federal inspection during January totaled somewhat less than production in December 1948, according to the U. S. Department of Agriculture. The total of 1,229,611,000 lbs. recorded in January compared with 1,320,782,000 lbs. in December. However, a year earlier, 1,197,347,000 lbs. of meat and meat food products were prepared. The decline in output during January was evident for all meat items except canned pork, and for

all animal fat items except refined lard and rendered pork fat, edible tallow and compound and oleomargarine containing animal fat, which were only slightly above last month's output.

Sausage production during January totaled 104,600,000 lbs. which is 2,153,000 lbs. under 106,753,000 lbs. produced in December 1948.

In January, 3,656,100 lbs. less of meat and meat food products was canned in slicing and institutional sized containers, and 11,587,781 lbs. less was placed in under 3-lb. containers, than in December 1948. A total of 40,376,611 lbs. was placed in the larger containers in January compared with 44,032,711 lbs.

in December, and a total of 65,032,710 lbs. was placed in consumer packages

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—JANUARY 1949, WITH COMPARISONS

	January 1949	1948
Meat placed in cure—		
Beef	11,697,000	9,897,000
Pork	296,823,000	272,450,000
Smoked and/or dried—		
Beef	4,334,000	5,985,000
Pork	166,985,000	147,522,000
Sausage—		
Fresh (finished)	23,835,000	28,918,000
Smoked and/or cooked	71,004,000	74,728,000
To be dried or semi-dried	9,761,000	10,623,000
Total sausage	104,600,000	109,269,000
Loaf, head cheese, chili con carne, jellied products, etc.	13,689,000	15,895,000
Cooked meat—		
Beef	2,653,000	2,770,000
Pork	45,700,000	41,097,000
Canned meat and meat food products—		
Beef	10,002,000	14,849,000
Pork	52,041,000	61,176,000
Sausage	7,034,000	11,393,000
Soup	31,570,000	44,632,000
All other	36,333,000	41,513,000
Total	136,980,000	173,563,000
Bacon (sliced)	55,145,000	43,504,000
Lard—		
Rendered	203,630,000	179,674,000
Refined	130,710,000	128,980,000
Rendered pork fat—		
Rendered	9,180,000	8,497,000
Refined	6,208,000	4,459,000
Oleo stock	7,244,000	8,701,000
Edible tallow	7,491,000	6,961,000
Compound containing animal fat	16,306,000	24,816,000
Oleomargarine containing animal fat	2,487,000	4,310,000
Miscellaneous	7,650,000	9,103,000
*Total	1,229,611,000	1,197,347,000

*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

compared with 76,620,441 lbs. a month earlier.

Bacon slicing operations registered a decline of 656,000 lbs. during January as a total of 55,145,000 lbs. was sliced against 55,801,000 lbs. in December. A

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN JANUARY, 1949

	Pounds of finished product	Consumer packages or shelf sizes (under 3 lbs.)
Item	Slicing and institutional sizes (3 lbs. or over)	
Lancet meat (includes such items as spiced ham, chopped and pressed meats)	21,548,299	10,851,681
Canned hams (whole & fractional)	13,441,183	443,782
Corned beef hash	680,510	6,576,481
Chili con carne	725,002	8,400,602
Vienna sausage	67,996	4,723,910
Potted and deviled meat food products (excluding deviled ham)		2,371,471
Deviled ham		718,090
Tamales	76,188	2,158,363
Sliced dried beef	20,216	611,534
Liver products		663,530
Meat stew (all types)	759,100	3,400,027
Spaghetti meat products (all types)	146,212	3,370,861
Tongue (other than pickled)	190,007	853,509
Vinegar pickled products	1,342,467	1,681,261
All other products containing 20% or more meat	1,376,726	9,736,503
All other products containing less than 20% meat (excluding canned soup)	22,696	8,471,005
Total of all products	40,376,611	65,032,710

year earlier, however, bacon slicing totaled 43,504,000 lbs. which is 11,641,000 lbs. less than the current output.

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SUGGESTION SYSTEM

(Continued from page 15.)

and carried through, success of the plan is assured. Once it is demonstrated that the suggestion plan is administered in terms of benefit to the employee and the company, employee support will be given to it.

Some means for receiving the written suggestion must be provided. Suggestion boxes may be placed in strategic spots throughout the plant. Swift & Company has found that a standard form on which the suggestor can write his ideas is a great help. The form need not be elaborate.

Once suggestions are received, there should be an organized procedure for investigating them promptly. One company did a splendid promotional job of inaugurating a suggestion plan and then allowed all the interest aroused to dissipate because it had no adequate method of processing the flood of ideas received. Obviously, this would result in more harm than good for the plant involved.

Clear Set of Rules

Cardinal parts of organizing a plan are a clear set of rules as to payment of awards, eligibility, definition of suggestion, etc. Clearly, all hourly paid employees, in their scope of duties, are not charged with the responsibility for revising methods for greater production, etc. On the other hand, higher levels of management are. A workable rule of thumb to settle questions of this nature is: was the suggestion in the regular line of duty for the suggestor? Could it be normally expected from him as a part of his job? Fairness is paramount in deciding questions of this nature.

Where suggestions require lengthy investigation and testing the suggestor should be kept informed of the progress of these subsequent activities. In Swift & Company the suggestor is kept posted personally and by letter. In a smaller meat packing plant, the suggestion man can contact the suggestor personally and tell him the status of his suggestion.

Keeping Up Interest

Maintaining employee interest in the plan requires constant spark plugging. Suggestions definitely must be stimulated through attention-getting devices. Fortunately, the means of doing this are within the reach of all meat packing plants. One packer, with some 40 employees, has found that timely notes inserted in pay envelopes sustain interest. The central theme of the notes emphasized how a suggestion might increase the take-home pay of the employee.

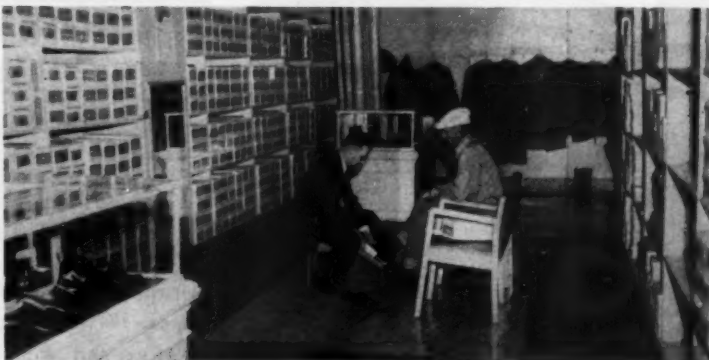
Another meat packing plant found that offering an inexpensive automatic lead pencil for each adopted suggestion accelerated interest out of all expectation. In 14 weeks following the offer 310 suggestions were received, whereas in the prior 65 weeks only 664 suggestions had been received. Offers of this

PLANT SHOE STORE SELLS EMPLOYEES ON SAFETY SHOES

So successful has the safety shoe department been at John Morrell & Co., Ottumwa, Ia., that in the first two weeks the store was opened the company sold more shoes than it had previously sold in a year. Opposition which employees previously had to safety shoes was overcome by a good promotion job.

The firm's safety engineer, Martin Cernetisch, discovered in checking plant safety records that a large proportion of accidents were foot injuries. In spite of this there was great resistance on the part of employees to wearing the safety shoes which were available from the company.

Representatives of a shoe company were asked to make a survey of floor conditions and, from their line of samples, four types of soles were selected:



Cord, cork, resist-oil and leather. The various types of shoes were discussed at a meeting of representatives of management, the labor union, the shoe company and the safety engineer. Oxfords in black and tan were selected for men, and shoes for women were also provided.

A prominent location in the storeroom, which is easily accessible to workers in all parts of the plant, was selected for the safety shoe store. Shelves were painted, fluorescent lights installed and linoleum laid. Displays were arranged in two show cases and two employees were trained to do a proper fitting job.

Opening of the store was published on plant bulletin boards and during the first five days the store was opened, more shoes were sold than in the previous six months. Shoes are sold to employees at actual cost and may be purchased through the payroll deduction plan.

type, judiciously used, can spark any suggestion plan.

In its current suggestion plan promotion, Swift & Company is offering in addition to its regular awards valuable items as extra incentives with an automobile for the grand prize. A console radio, automatic washers, home freezers, ironers and portable and table radios also are included in the 91 prizes.

Any meat packer could organize a suggestion plan contest with a suitable grand prize dependent on the number of workers involved.

The payment of awards provides continuing promotion opportunity. The immediate supervisor can present awards in the department in the presence of other employees or before larger groups where possible. Pictures and stories about the suggestion, the suggestor and his supervisor or department can be prepared for employee publications. When the award is of sufficient importance stories and pictures should be forwarded to local newspapers and magazines.

In announcing its contest, Swift & Company sent a letter to each employee's

home over each plant manager's signature, stating the terms of the contest and the prizes to be awarded. The letter served a twofold purpose, creating interest among the whole family and giving the employee a chance to describe his work to his family. It might well be that being forced to describe his job to his family, the worker for the first time thinks of his job in terms of its component parts and in relation to other jobs in the department.

The suggestion plan can contribute to good employee relations by providing means of self expression to employees and by giving them a greater sense of pride in their work.

Pointing up an employee's pride in his job and getting him to voluntarily think about his job, will make him a better worker.

For the effort and money expended to make a suggestion plan work, meat packers will realize a financial return and more importantly, a larger group of job-thinking employees. The creative urge in people in all levels of employment is strong. Given a channel it will express itself.

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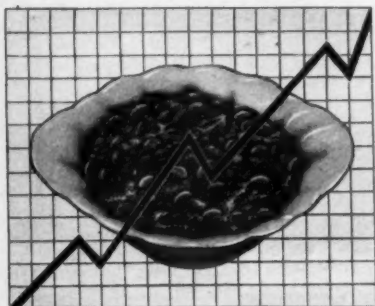


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Combined Chill and Hold

(Continued from page 14.)

sliming. Of course, to make this work the hot beef could not be intermingled with the cold beef. However, no partition or curtain of any kind is used to separate the chill section of the room from the holding section.

Because of the lack of complete data to use as a guide it was felt that the chill room and cooler layout should be arranged so that a row of building columns would separate the two areas. This would give the installation a safety factor in that the column area would compensate for small discrepancies in air distribution. However, inasmuch as it was necessary to truck through the chill-cooler room a small trucking area was advantageously utilized between the chill section and the cooler section as a further safety factor.

The air quantities used in both parts of the room are very nearly what would

units in the holding cooler portion of the room and two Vilter brine spray defrost units in the chilling portion of the room. All six units have flooded coils with Vilter low pressure ammonia float control. Air ducts are not necessary for distributing the air discharge from the units because the ceiling is sufficiently high to permit the air to blow out above the rails.

In checking back, after the installation had been in operation for some time, it was found that high relative humidities were maintained throughout the room. The shrinkage loss of the beef has, for the most part, been held under 1½ per cent and has never been over 2 per cent.

The incorporation of chill and beef coolers in a single room was originally the idea of Thomas J. Byrnes, at one time supervising engineer of the Cudahy Packing Co., and now associated with The Vilter Manufacturing Co. of Milwaukee, in its Omaha office. He designed and built the packing plant for Cudahy



VIEW OF COMBINATION ROOM IN SCHROEDER PLANT

normally be used in a beef cooler and in a beef chill room. However, an attempt is made to hold the chilled air circulation down to the lower end of the range used in general practice and the cooler circulation at the upper end of the range. This is done to bring the number of air changes in each space as close together as is consistent with good practice so as to minimize further the possibility of turbulent air carrying over from one space to the other.

In the matter of suction temperatures, it is obvious that as each space has its own individual units, any suction pressure desired can be carried in the cooler part of the room by means of a back pressure regulator. The chilling can be carried at the normal house suction pressure for a rapid pulldown.

The installation utilizes four Vilter brine spray defrost floor mounted air

at Albany, Ga., in 1936 and put his theory into effect. This plant was so successful that the same arrangement was extended to several of the older slaughtering establishments of the Cudahy Packing Co.

Improvements have been made since that time and the Schroeder Packing Co. is now the latest installation using this idea. The air units with their control equipment, etc., were furnished by The Vilter Manufacturing Company.

MORRELL BROADCASTING

John Morrell & Co., Ottumwa, Ia., is sponsoring radio broadcasts of the Ottumwa high school basketball games this season, both at home and away. They are heard over Station KBIZ.

Inspected Meat Production Dips About 4 Per Cent from Output of Last Week

MEAT production under federal inspection in the week ended February 19 totaled 281,000,000 lbs., the U. S. Department of Agriculture estimated this week. Production was 4 per cent below 293,000,000 lbs. reported last week, but 5 per cent above 268,000,000 recorded for the same week last year.

Cattle slaughter of 236,000 head was

12,400,000 and 11,100,000 lbs., respectively.

Hog slaughter was estimated at 948,000—5 per cent below the 1,002,000 reported last week, but 4 per cent above 914,000 reported for the same week in 1948. Production of pork was 131,000,000 lbs., compared with 137,000,000 in the preceding week and 132,000,000 in

Trend in Hog Production

(Continued from page 13.)

lem and that is the main point I wish to make. I know that producers are anxious to see any improvements that can be made in hog buying which will more nearly reflect differences in market value. Wilson & Co. would also welcome the development of an improved system of hog buying that was sound and practical and at the same time would permit more refinement in buying according to cut-out performance. For purely selfish reasons, if and when we learn how to do a better job of buying and can do it consistently, we are going to put it into effect. We are continuing our intensive study of this problem for we want to be sure we know what we are doing before we make any changes.

"We also have the feeling that if a sound method of determining the market value of hog carcasses is developed, we will find a way to reflect this back into live hog buying so that producers can clearly see what kind of hogs the market wants. It is encouraging that so much attention is being given to this matter throughout the Corn Belt. I believe that in the next few years we will make substantial progress, not only in refining our hog buying methods, but also in getting a more accurate picture of the type of hog that best meets production requirements on the farm and consumer preferences in the market."

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION¹

Week ended February 19, 1949—with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Feb. 19, 1949.....	228	127.4	112	11.4	948	130.8	268	11.7	281.3
Feb. 12, 1949.....	245	131.6	120	12.4	1,002	137.8	290	11.4	292.7
Feb. 21, 1948.....	222	112.2	124	11.1	914	131.7	290	13.4	268.4

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
Feb. 12, 1949.....	992	540	185	102	232	138	97	44	15.2	36.4
Feb. 5, 1949.....	989	537	188	103	232	137	96	44	15.4	39.0
Feb. 21, 1948.....	958	505	163	90	256	144	90	46	14.3	33.5

¹1949 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

4 per cent below 245,000 reported a week ago, but 6 per cent above the 222,000 kill of the same week last year. Beef production was estimated at 127,000,000 lbs., compared with 132,000,000 lbs. in the preceding week and 112,000,000 in the week a year ago.

Calf slaughter of 112,000 head compared with 120,000 reported last week and 124,000 in the same period last year. Output of inspected veal in the three weeks under comparison was 11,400,000,

the week last year. Lard production was 36,400,000 lbs., compared with 39,000,000 in the previous week and 33,500,000 processed in the same week last year.

Sheep and lamb slaughter of 266,000 head compared with 260,000 head reported for the preceding week and 290,000 in the same week last year. Production of inspected lamb and mutton in the three weeks under comparison amounted to 11,700,000, 11,400,000 and 13,400,000 lbs., respectively.

CUTTING RESULTS IMPROVE AS PORK PRICES RISE

(Chicago costs and credits, first three days of week.)

An upward swing in pork values occurred this week while the cost of hogs at Chicago averaged slightly lower than in the preceding period. As a result, all three cutting margins showed considerable improvement. Light and medium weights cut with plus margins.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Item	Pct. live wt.	Price lb.	Value		Item	Pct. live wt.	Price lb.	Value		Item	Pct. live wt.	Price lb.	Value	
			per cwt.	per cwt.				per cwt.	per cwt.				per cwt.	per cwt.
Skinned hams	12.7	48.6	\$ 6.17	\$ 8.80	12.7	48.3	\$ 6.13	\$ 8.55	18.0	44.3	\$ 5.76	\$ 8.02		
Picnics	5.7	31.7	1.81	2.57	6.5	30.5	1.08	2.35	5.4	29.0	1.56	2.15		
Boston butts	4.3	38.5	1.66	2.35	4.1	38.0	1.56	2.20	4.1	36.8	1.51	2.10		
Loins (blade in)	10.2	50.2	5.12	7.33	9.9	48.6	4.81	6.75	9.7	44.0	4.26	5.90		
Bellies, S. P.	11.1	37.3	4.14	5.93	9.6	34.7	3.33	4.68	4.0	27.2	1.09	1.50		
Bellies, D. S.					2.1	21.0	.44	.63	8.6	21.0	1.51	2.22		
Fat backs					3.2	9.5	.31	.43	4.6	10.0	.46	.64		
Plates and jowls	2.9	16.0	.46	.67	3.1	16.9	.50	.67	3.5	16.0	.56	.77		
Raw leaf	2.3	10.9	.25	.35	2.2	10.9	.24	.34	2.2	10.9	.24	.34		
P. S. lard, rend. wt.	13.9	12.3	1.71	2.45	12.4	12.3	1.53	2.13	10.4	12.3	1.28	1.79		
Spare ribs	1.6	34.5	.55	.79	1.6	34.5	.55	.79	1.6	34.5	.55	.76		
Regular trimmings	3.3	22.3	.74	1.05	3.1	22.3	.69	.94	2.9	22.3	.65	.92		
Feet, tails, etc.	2.0	13.3	.27	.39	2.0	13.3	.27	.37	2.0	13.3	.27	.37		
Offal & misc.			.65	.93			.65	.91			.65	.90		
Total Yield & Value	70.0		\$23.53	\$33.61	71.5		\$22.69	\$31.74	72.0		\$20.65	\$28.68		
Cost of hogs			\$21.32				\$20.82				\$20.26			
Condemnation loss			.11				.10				.08			
Handling and overhead			1.00				.87				.78			
TOTAL COST PER CWT.			\$22.43				\$21.79				\$21.14			
TOTAL VALUE			23.53				22.69				20.65			
Cutting margin			+\$ 1.10				+.90				-.49			
Margin last week			.11				.49				1.51			

Retail Meat Prices Are 21% Under Summer Peak

Retail meat prices changed very little during the week ended February 17 from the previous week, according to an American Meat Institute survey, but prices have now declined an average of 21 per cent (18c per lb.) from the summer peak levels. The report is based on a weekly survey of 42 retail meat dealers and three chain stores in Chicago.

Round steak has declined 34 per cent from the summer peak, chuck roast 31 per cent, rib roast 27, hamburger 23 and leg of lamb 19. Lard has declined 34 per cent, pork chops 27 and pork sausage 26.

Retail meat prices in Chicago now average about the same as a year ago, but several cuts are higher and others lower than at this time last year. Price of lard has dropped the most, 30 per cent, while salt pork is 22 per cent and sausage 20 per cent under a year ago. Items which are higher in price include: Leg of lamb, 10 per cent; veal roast, 11; whole ham, 11, and liver, 16.

WOULD ABOLISH TAX ON FOOD

An administration bill to exempt meat, meat products and other foods from Iowa's 2 per cent state sales tax was recently introduced in the state legislature. The measure would abolish the sales tax on food sold for human use off the premises of retailers. Meals served in restaurants would remain taxable.

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF

Feb. 23, 1949	per lb.
Choice native steers—	40 1/2 @ 43
All weights	38 @ 40
Commercial native steers—	35 @ 37
All weights	33 1/2 @ 34 1/2
Utility, all wts.	34 @ 36
Hindquarters, choice	32 1/2 @ 33
Cow, commercial	31 @ 32
Cow, utility	30 1/2 @ 31 1/2
Cow, cutter and canner	30 @ 31 1/2
Bologna bulls, 500 up	30 @ 30 1/2

BEEF CUTS

Steer loin, choice	70 @ 72
Steer loin, good	60 @ 62
Steer loin, commercial	43 @ 45
Steer round, choice	43 @ 45
Steer round, good	43 @ 45
Steer rib, choice	55 @ 60
Steer rib, good	45 @ 50
Steer rib, commercial	45 @ 50
Steer sirloin, choice	95 @ 97
Steer sirloin, commercial	28 @ 32
Steer brisket, choice	28 @ 32
Steer chuck, choice	36 @ 40
Steer chuck, good	37 @ 40
Steer back, choice	65 @ 66
Steer back, good	61 @ 64
Navel, good	10 @ 18
Fore shanks	29 @ 31
Hind shanks	24 @ 24
Steer tenderloins	1.30 @ 1.40
Cow tenders, 5 up	84 @ 86
Steer plates	23 @ 23

BEEF PRODUCTS

Brains	@ 2 1/2
Hearts	19 1/2 @ 20
Tongues, select, 3 lbs. & up,	35 @ 36
fresh or froz.	26 @ 26 1/2
Tongues, home run,	35 @ 36
Tripe, cooked	35 @ 36
Livers, regular	29 @ 30
Kidneys	10 @ 12
Cheek meat	11 1/2 @ 12
Lips	11 1/2 @ 12
Udders	6 @ 7

CALF—HIDE OFF

Choice, 225 lbs. down	47 @ 50
Good, 225 lbs. down	44 @ 46
Commercial	36 @ 38
Utility	29 @ 32

VEAL—HIDE OFF

Choice carcass	46 @ 47
Good carcass	42 @ 43
Commercial carcass	38 @ 40
Utility	30 @ 32

LAMBS

Choice lambs	42 @ 48
Good lambs	41 @ 47
Commercial lambs	38 @ 40

MUTTON

Good	27 @ 27
Commercial	25 @ 25
Utility	23 @ 23

WHOLESALE SMOKED MEATS

Fancy regular hams,	14/18 lbs., parchment	50 @ 51
Fancy skinned hams,	14/18 lbs., parchment	50 @ 52
Fancy trim, brisket off,	bacon, 8 lb. down, wrap	55 @ 57
Square cut seedless bacon,	8 lb. down, wrap	53 @ 55

FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 10/10,	49 1/2	@ 50
Reg. pork loins, and 12 lb.	52	@ 53 1/2
Tenderloins	77	@ 78
Boneless loins	61	@ 63
Picnics, 4/8		@ 62 1/2
Skinned shldrs., bone in	33	@ 34 1/2
Spareribs, under 3 lb.	36	@ 37
Boston butts, 4/8 lb.	40	@ 40 1/2
Boneless butts, c.t., 3/5	48	@ 49
Neck bones	9 1/2	@ 10
Pigs' feet, front	9	@ 9 1/2
Kidneys	11	@ 11 1/2
Livers	18	@ 18 1/2
Brains	26	@ 27
Ears		@ 13
Snouts, lean in.	10	@ 10 1/2

FANCY MEATS

Tongues, corned	56	@37
Veal breads, under 6 oz.....		@85
6 to 12 oz.....		@88
12 oz. up.....		@90
Beef kidneys		@19
Calf tongues	24	@25
Lamb fries		@75
Beef livers, selected.....		@36
Ox tails, under 1/2 lb.....		@10
Over 1/2 lb.....	25	@30

SAUSAGE MATERIALS

Reg. pork trim (50% fat)	23 1/2 @ 24
Sp. lean pork trim, 85%	40 1/2 @ 41 1/2
Ex. lean pork trim, 95%	44 @ 45
Pork cheek meat	30 @ 31
Pork tongues	46 @ 47 1/2
Boneless bulk meat	43 @ 44
Boneless chucks	33 1/2 @ 34 1/2
Shank meat	29 @ 30
Beef trimmings	30 1/2 @ 31 1/2
Dressed canners	30 1/2 @ 31 1/2
Dressed cutter cowa	30 1/2 @ 31 1/2
B. C. Salami, new con.	40 @ 41
Boneless veal trim	40 @ 41

DRY SAUSAGE

Cervelat, ch. hog bungs	84 @ 86
Thuringer	48 @ 49
Farmer	70 @ 71
Holsteiner	77 @ 78
B. C. Salami, new con.	84 @ 85
Genoa style salami, ch.	71 @ 72
Pepperoni	73 @ 74
Mortadella, new condition	77 @ 78
Cappicola (cooked)	41 @ 42
Italian style hams	41 @ 42

DOMESTIC SAUSAGE

Pork sausage, hog casings	41 @ 42
Pork sausage, bulk	43 @ 44
Frankfurters, sheep casings	46 @ 47
Frankfurters, hog casings	41 @ 42
Bologna	41 @ 42
Bologna, artificial casings	41 @ 42
Smoked liver, hog bungs	41 @ 42
New Eng. lunch specialty	62 @ 63
Mixed luncheon spec., ch.	38 @ 39
Tongue and blood	31 @ 32
Blood sausage	29 1/2 @ 30
Sausage	34 @ 35
Polish sausage, fresh	43 1/2 @ 44
Polish sausage, smoked	43 1/2 @ 44

SAUSAGE CASINGS

(F. O. B. Chicago)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in., 180 pack	45 @ 46
Domestic rounds, over 1 3/4 in., 140 pack	50 @ 51
Export rounds, wide, over 1 3/4 in.	75 @ 80
Export rounds, medium, 1 1/2 to 1 3/4 in.	55 @ 56
Export rounds, narrow, 1 1/2 in. under	1.00 @ 1.05
No. 1 weasands, 24 in. up	62 @ 63
No. 2 weasands, 22 in. up	61 @ 62
Middle sewing, 1 1/2 @ 2 in.	1.20 @ 1.25
Middlest, select, wide, 2 1/2 @ 2 3/4 in.	1.25 @ 1.30
Middlest, select, extra, 2 3/4 @ 3 in.	1.35 @ 1.40
Middlest, select, extra, 3 in. & up	2.00 @ 2.05
Beef bungs, export No. 1	18 @ 19
Beef bungs, domestic	12 @ 13
Dried or salted bladders, per piece:	
12-15 in. wide, flat	15 @ 16
10-12 in. wide, flat	9 @ 10
8-10 in. wide, flat	5 1/2 @ 6 1/2
Pork casings:	
Extra narrow, 20 mm. & dn.	3.15 @ 3.25
Narrow, mediums, 29 @ 32 mm.	2.90 @ 3.15
Medium, 32 @ 35 mm.	1.80 @ 1.90
Spe. medium, 35 @ 38 mm.	1.40 @ 1.50
Wide, 38 @ 43 mm.	1.30 @ 1.40
Export bungs, 34 in. cut	27 @ 28
Large prime bungs, 34 in. cut	18 @ 19
Medium prime bungs, 34 in. cut	14 @ 15
Small prime bungs	15 @ 16
Middles, per net, cap	45 @ 46

SEEDS AND HERBS

dn.	3.16@3.2
Narrow, mediums, 20@32	
mm.	2.90@2.1
Med. 32@33 mm.	61.80
Spe. medium, 35@38 mm.	
Wide, 38@43 mm.	61.30
Export bungs, 34 in. cut.	62.27
Large prime bungs,	
34 in. cut.	61.18
Medium prime bungs,	
34 in. cut.	61.14
Small prime bungs.	61.15
Middles, per set, cap off.	61.45
SEEDS AND HERBS	
	Ground
Caraway Seed	Whole for Saus.
	62.30 62.30
Cominos seed	62.31 62.37
Mustard sd., fcy. yel	62.22
American	62.20
Marjoram, Chilean	62.31
Oregano	62.23 62.27
Coriander, Morocco,	
Natural No. 1.	61.12 61.14
Marjoram, French	61.46 61.50
Sage Dalmation	
No. 1.	62.30 62.30

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	29 @ 30	33 @ 34
Resifted	31 @ 32	35 @ 36
Chili powder	31 @ 32	35 @ 36
Chili pepper	31 @ 32	35 @ 36
Cloves, Zanzibar	30 @ 31	34 @ 35
Ginger, Jam., unbl.	32 @ 33	36 @ 37
Ginger, African	23 @ 24	26 @ 27
Cochin	25 @ 26	29 @ 30
Mustard, fcy. Bands	1.42 @ 1.43	1.42 @ 1.43
West India	1.42 @ 1.43	1.42 @ 1.43
Mustard, flour, fcy.	60 @ 61	62 @ 63
No. 1	62 @ 63	64 @ 65
Paprika, Spanish	50 @ 51	52 @ 53
Pepper, Cayenne	50 @ 51	52 @ 53
Red No. 1	63 @ 64	65 @ 66
Pepper, Packers	74 @ 75	76 @ 77
Pepper, black	74 @ 75	76 @ 77
Pepper, white	1.01 @ 1.02	1.06 @ 1.07
Pepper, Black	74 @ 75	76 @ 77
Malabar	74 @ 75	76 @ 77
Black Lampong	74 @ 75	76 @ 77

CURING MATERIALS

Nitrite of soda in 425-lb. bbls., del. or f.o.b. Chicago	\$ 8.99
Saltpeter, n. ton, f.o.b. N. Y.	11.00
Dbl. refined gran.	14.40
Small crystals	13.40
Medium crystals	13.40
Pure rid., gran. nitrate of soda	5.25
Pure rid., powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked f.o.b. Chgo.	Per ton
Granulated	\$19.52
Medium	25.52
Rock, bulk, 40 ton cars, Detroit	10.50
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	5.62
Standard gran., f.o.b. refiners (2%)	7.80 @ 8.00
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	7.00
Dextrose, per cwt., in paper bags, Chicago	6.88

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles February 21	San Francisco February 21	No. Portland February 21
FRESH BEEF: (Carcass)			
STEER:			
Good:			
400-500 lbs.	\$ 36.00 @ 37.00	\$ 37.00 @ 38.00	\$ 35.00 @ 37.00
500-600 lbs.	36.00 @ 37.00	37.00 @ 38.00	35.00 @ 37.00
Commercial:			
400-600 lbs.	34.00 @ 35.00	35.00 @ 36.00	32.00 @ 34.00
Utility:			
400-500 lbs.	32.00 @ 33.00	32.00 @ 34.00	29.00 @ 30.00
COW:			
Commercial, all wts.	32.00 @ 33.00	30.00 @ 32.00	30.00 @ 32.00
Cutter, all wts.	28.00 @ 30.00	27.00 @ 28.00	28.00 @ 29.00
FRESH VEAL AND CALF: (Skin-Off)			
Choice:			
80-130 lbs.	44.00 @ 46.00	44.00 @ 46.00	45.00 @ 49.00
Good:			
80-130 lbs.	44.00 @ 46.00	44.00 @ 46.00	45.00 @ 49.00
FRESH LAMB & MUTTON: (Carcass)			
LAMB:			
Choice:			
40-50 lbs.	47.00 @ 48.00	47.00 @ 48.00	45.00 @ 46.00
50-60 lbs.	47.00 @ 48.00	47.00 @ 48.00	45.00 @ 46.00
Good:			
40-50 lbs.	46.00 @ 47.00	46.00 @ 47.00	44.00 @ 45.00
50-60 lbs.	46.00 @ 47.00	46.00 @ 47.00	44.00 @ 45.00
Commercial, all wts.	43.00 @ 45.00	43.00 @ 45.00	42.00 @ 43.00
Utility, all wts.	41.00 @ 43.00	41.00 @ 43.00	37.00 @ 39.00
MUTTON (EWE):			
Good, 75 lbs. dn.	23.00 @ 27.00	23.00 @ 27.00	22.00 @ 24.00
Commercial, 75 lbs. dn.	21.00 @ 23.00	21.00 @ 23.00	20.00 @ 21.00
FRESH PORK CARCASSES: (Packer Style)			
80-120 lbs.	33.50 @ 34.50	33.00 @ 34.00	33.00 @ 34.00
120-137 lbs.	33.50 @ 34.50	33.00 @ 34.00	33.00 @ 34.00
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.	50.00 @ 52.00	50.00 @ 52.00	48.00 @ 50.00
10-12 lbs.	50.00 @ 52.00	50.00 @ 52.00	48.00 @ 50.00
12-16 lbs.	49.50 @ 52.00	50.00 @ 52.00	46.00 @ 47.00
PICNICS:			
4-8 lbs.	36.00 @ 40.00	36.00 @ 40.00	36.00 @ 40.00
PORK CUTS NO. 1:			
HAM, Skinned:			
12-16 lbs.	50.00 @ 54.00	50.00 @ 54.00	54.00 @ 57.00
16-20 lbs.	50.00 @ 54.00	50.00 @ 54.00	54.00 @ 57.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	45.00 @ 52.00	56.00 @ 60.00	54.00 @ 57.00
8-10 lbs.	43.00 @ 52.00	52.00 @ 56.00	53.00 @ 56.00
10-12 lbs.	43.00 @ 52.00	52.00 @ 56.00	53.00 @ 56.00
LARD, Refined:			
Tierces	15.50 @ 16.00	15.50 @ 16.00	17.50 @ 18.00
50 lb. cartons & cans	16.00 @ 16.50	16.00 @ 16.50	18.00 @ 18.50
1 lb. cartons	16.50 @ 17.50	18.50 @ 19.00	18.00 @ 18.50

SAYER & CO. INC.

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CASINGS

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STAINLESS STEEL

KOCH Cutting and Trimming Tables are rigidly constructed to prevent any sidesway. Legs have adjustable levelers. Sectional construction to save shipping cost. When erected, Koch Tables bolt together as rigidly as if all joints were welded.

Frame is heavy angle iron, enameled machinery gray. Top, return ends, and back are of satin-polished stainless steel. Clear maple, 12-in. wide cutting board is removable. Cutting board is laminated, glued, and dowel-pinned.

Specifications: Working height to table top is 35-in. Overall width of top is 42-in., of which the 12-in. wide cutting board is part. Splash back is 12-in. high.

NOTE THE LOW PRICES

No. 2160— 6-ft. long.....	\$152.50
No. 2180— 8-ft. long.....	175.00
No. 2190—10-ft. long.....	225.00

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The KOCH factory manufactures stainless steel stuffing tables, utility tables, stainless steel cooking and soaking vats, stainless steel sinks... in fact, almost any piece of equipment used by meat processors... all executed in the type of construction that meets the test of heavy use.



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10-lbs.....\$3.70

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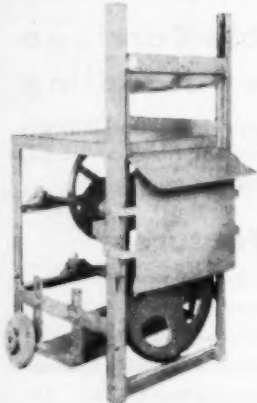
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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS

F.O.B. CHICAGO OR
CHICAGO BASIS

THURSDAY, FEBRUARY 24, 1949

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	47a	47a
10-12	47a	47a
12-14	46a	46a
14-16	46a	46a

BOILING HAMS

	Fresh or Frozen	S.P.
16-18	42½a	42½a
18-20	39a	39a
20-22	38a	38a

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	49½	49½a
12-14	48½@49	48½a
14-16	48½@48½	48½a
16-18	45½	45½a
18-20	42	42a
20-22	40½	40½a
22-24	40½	40½a
24-26	39	39a
26-30	38	38a
25-up, No. 2's	inc.	35

OTHER D.S. MEATS

	Fresh or Frozen	Cured
Regular plates	22a	12a
Clear plates	13a	12a
Square jowls	16@16½	17a
Jowl butts	12	12

PICNICS

	Fresh or Frozen	S.P.
4-6	32	32a
4-8 Range	31½	31a
6-8	31	31a
8-10	28½	28½a
10-12	27½	27½a
12-14	27½	27½a
8-up, No. 2's	27½	27½a
inc.	27½	27½a

BELLIES

	Fresh or Frozen	Cured
4-8	39	40
8-10	38½@39	39½
10-12	37	38
12-14	31½	32½
14-16	28	29
16-18	27	28
18-20	26	27

D.S. BELLIES

	Clear
18-20	22a
20-25	22a
25-30	20½@21
30-35	29
35-40	18½
40-50	17½

FAT BACKS

	Green or Frozen	Cured
6-8	10½a	10½a
8-10	10½a	10½a
10-12	10½a	10½a
12-14	11	10½a
14-16	11	10½a
16-18	11	11½a
18-20	11	11½a
20-25	11	11½a

LARD FUTURES PRICES

MONDAY, February 21, 1949

	Open	High	Low	Close
Mar.	12.67½	12.90	12.67½	12.82½
May	12.85	13.02½	12.80	12.92½b
July	12.82½	13.10	12.82½	13.02½a
Sept.	12.95	13.15	12.92½	13.05
Oct.	13.05	13.15	13.05	13.10a

Sales: 5,760,000 lbs.

Open interest at close Fri., Feb. 18th: Mar. 369, May 751, July 409, Sept. 291; at close Sat., Feb. 19th: Mar. 349, May 772, July 411, Sept. 295 and Oct. 3 lots.

TUESDAY, February 22, 1949

Board of Trade Closed.

WEDNESDAY, February 23, 1949

	Mar.	12.55	13.00	12.75	12.87½
May	13.02½	13.12½	12.77½	12.92½	
July	13.07½	13.15	12.80	13.00a	
Sept.	13.10	13.22½	12.90	13.00b	
Oct.	13.25	13.27½	13.00	13.00	

Sales: 10,760,000 lbs.

Open interest at close Mon., Feb. 21st: Mar. 339, May 762, July 417, Sept. 302, and Oct. 3 lots.

THURSDAY, February 24, 1949

	Mar.	12.82½	13.00	12.82½	12.95b
May	12.87½	13.05	12.87½	12.97½	
July	12.92½	13.07½	12.90	13.02½	
Sept.	13.02½	13.12½	12.97½	13.05	
Oct.	13.15	13.20	13.05	13.10	

Sales: 7,160,000 lbs.

Open interest at close Wed., Feb. 23rd: Mar. 315, May 775, July 419, Sept. 309, and Oct. 8 lots.

FRIDAY, February 25, 1949

	Mar.	12.75	12.85	12.67½	12.67½
May	12.90	12.92½	12.70	12.70	
July	12.92½	12.95	12.80	12.80	
Sept.	12.90	12.92½	12.85	12.85a	
Oct.	13.00	13.00	12.90	12.92½a	

Sales: About 8,000,000 lbs.

Open interest at close Thurs., Feb. 24th: Mar. 296, May 754, July 411, Sept. 309 and Oct. 12 lots.

PACKERS' WHOLESALE

LARD PRICES

Refined lard, tierces, f.o.b. Chgo.	\$15.75
Refined lard, 50-lb. cartons, f.o.b. Chicago	16.00
Kettle rend., tierces, f.o.b. Chgo.	16.75
Leaf, kettle rend., tierces, f.o.b. Chgo.	16.75
Neutral, tierces, f.o.b. Chicago	15.62½
Standard Shortening, N. & S. 21.00	
Hydrogenated Shortening N. & S.	22.75

U. S. IMPORTS OF FATS

Imports of specified vegetable oils and oilseeds for consumption during 1948 are shown in the following table, with comparisons.

Commodity	1948*	1947*
Babassu kernels, lbs.	61,929,000	22,233,000
Babassu oil, lbs.	3,082,000	1,747,000
Castor-beans, lbs.	302,511,000	276,807,000
Castor-oil, lbs.	2,441,000	6,505,000
Flaxseed, bu.	1,066,000	282,000
Linseed oil, lbs.	3,950,000	117,326,000
Copra, short tons	447,743,000	677,600,000
Coconut oil, lbs.	109,006,000	23,550,000
Oleic acid, lbs.	17,558,000	8,471,000
Olive oil: Edible, lbs.	36,093,000	11,250,000
Inedible, lbs.	9,775,000	248,000
Palm oil, lbs.	63,328,000	63,212,000
Sesame seed, lbs.	22,606,000	9,470,000
Ten seed oil, lbs.	3,001,000	6,377,000
Tucum kernels, lbs.	11,619,000	16,887,000
Tung oil, lbs.	133,282,000	121,564,000

*Preliminary.

PROCESSED OILS

Taxes collected on coconut and other processed vegetable oils in December, 1948 totaled \$1,565,076.49 compared with \$2,302,198.08 collected last year, according to a recent report of the Bureau of Internal Revenue.

WEEK'S LARD PRICES

	P.S. Lard Tierces	P.S. Lard Loose	Raw Leaf
Feb. 19	13.25a	12.12½	11.12½a
Feb. 21	13.25a	12.25a	11.25a
Feb. 22	13.25a	12.25a	11.25a
Feb. 23	13.25a	12.25a	11.25a
Feb. 24	13.25b	12.25a	11.25a
Feb. 25	13.25a	12.25a	11.25a

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed	February 23, 1949
Choice, native, heavy.....	40 1/4 @ 46 1/4
Choice, native, light.....	40 1/4 @ 46 1/4
Good.....	39 1/4 @ 44
Comm.....	32 @ 39 1/2
Can. & cutter.....	37 @ 39 1/2
Bol. bull.....	37 @ 39 1/2

BEEF CUTS

	City
No. 1 ribs.....	58 @ 64
No. 2 ribs.....	50 @ 56
No. 1 loins.....	65 @ 72
No. 2 loins.....	54 @ 63
No. 1 hinds and ribs.....	47 @ 53
No. 2 hinds and ribs.....	46 @ 49
No. 3 hinds and ribs.....	54 @ 56
No. 1 top sirloins.....	53 @ 55
No. 2 top sirloins.....	53 @ 55
No. 1 rounds, N. Y. flank off.....	46 @ 48
No. 2 rounds, N. Y. flank off.....	45 @ 47
No. 1 chucks.....	36 @ 38
No. 2 chucks.....	35 @ 37
No. 3 chucks.....	30 @ 32
No. 1 briskets.....	30 @ 32
No. 2 briskets.....	14 @ 15
No. 1 flanks.....	14 @ 15
No. 2 flanks.....	14 @ 15

FRESH PORK CUTS

	Western
Boston butts	41 @ 44
Pork loins, fresh 12 lbs. do. 48	@ 52
Hams, regular, under 14 lbs. 48 1/2	@ 49
Hams, skinned, fresh, under 14 lbs.	50 1/2 @ 52
Picnics, fresh, bone in	29 @ 34
Pork trimmings, ex. lean	45 @ 46
Pork trimmings, regular	24 1/2 @ 25
Spareribs, under 3	37 @ 38
Bellies, sq. cut, seedless, 8/12	38 1/2 @ 41

FANCY MEATS

Veal breads, under 6 oz.....	6
6 to 12 oz.....	8
12 oz. up.....	1.0
Beef kidneys.....	3
Beef livers, selected.....	7
Lamb fries.....	5
Oxtails under ½ lb.....	1
Oxtails, over ½ lb.....	3

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, FEBRUARY 23, 1949

All quotations in dollars per cwt.

FRESH BEEF

STEER AND HEIFER

Choice:	
350-500 lbs.....	None
500-600 lbs.....	None
600-700 lbs.....	42.00-44.00
700-800 lbs.....	42.00-43.00

Good:	
350-500 lbs.....	None
500-600 lbs.....	39.00-41.00
600-700 lbs.....	40.00-41.00
700-800 lbs.....	39.00-40.50

Commercial:	
350-600 lbs.....	37.00-39.00
600-700 lbs.....	36.00-39.00
Utility, all wts.....	None

COW:	
Commercial, all wts.....	33.00-35.00
Utility, all wts.....	33.00-34.00
Cutter, all wts.....	None
Canner, all wts.....	None

FRESH VEAL AND CALF:

SKIN OFF, CARCASS:	
Choice:	
80-120 lbs.....	48.00-51.00
130-170 lbs.....	48.00-50.00

Good:	
30-80 lbs.....	41.00-43.00
80-130 lbs.....	43.00-46.00
130-170 lbs.....	None

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.....	32 1/2 @ 34 1/4
137 to 153 lbs.....	32 1/2 @ 34 1/4
154 to 171 lbs.....	32 1/2 @ 34 1/4
172 to 188 lbs.....	32 1/2 @ 34 1/4

LAMBS

Choice lambs.....	43 @ 55
Good lambs.....	43 @ 55
Legs.....	55 @ 60
Hindquarters.....	54 @ 60
Loins.....	60 @ 66

MUTTON

Good.....	Western 23 @ 24
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VEAL—SKIN OFF

Choice carcass.....	Western 48 @ 51
Good carcass.....	41 @ 46
Commercial carcass.....	34 @ 39
Utility.....	32 @ 35

BUTCHERS' FAT

Shop fat.....	2 1/2
Breast fat.....	3 1/2
Edible suet.....	3 1/2
Inedible suet.....	3 1/2

CANADIAN

JANUARY SLAUGHTER

In its report of January 1949 slaughter of livestock in inspected plants in Canada, the Dominion Department of Agriculture gives the average dressed weight for hogs as 163.8 lbs.; cattle, 479.0 lbs.; calves 141.8 lbs., and sheep and lambs, 46.4 lbs. This compares with 159.1, 508.1, 139.0 and 48.7 lbs., respectively, in January a year ago. The numbers of livestock slaughtered in January were reported by the Department as follows:

	Jan. 1949	Jan. 1948
Hogs.....	324,815	568,907
Cattle.....	112,370	129,168
Calves.....	24,587	25,479
Sheep.....	30,946	57,470

Commercial:

50-80 lbs.....	34.00-38.00
80-130 lbs.....	36.00-39.00
130-170 lbs.....	None
Utility, all wts.....	32.00-35.00

FRESH LAMB AND MUTTON:

LAMB:

Choice:	
30-40 lbs.....	None
40-45 lbs.....	48.00-50.00
45-50 lbs.....	48.00-50.00
50-60 lbs.....	44.00-47.00

Good:	
30-40 lbs.....	47.00-48.00
40-45 lbs.....	47.00-48.00
45-50 lbs.....	46.00-47.00
50-60 lbs.....	43.00-46.00

Commercial, all wts.....	None
Utility, all wts.....	None

MUTTON (EWE): 70 lbs. down:

Good.....	22.00-24.00
Commercial.....	22.00-23.00
Utility.....	None

FRESH PORK CUTS: Loins No. 1:

(BLADELESS INCL.)

8-10 lbs.....	51.00-52.00
10-12 lbs.....	51.00-52.00
12-16 lbs.....	49.00-51.00
16-20 lbs.....	45.00-47.00
Shoulders, Skinned, N. Y. Style:	
8-12 lbs.....	None
Batts, Boston Style:	
4-8 lbs.....	41.00-44.00

Hold that Flavor!

No. 163
Kettle
with
Agitator



Your wife knows that even a slight scorching destroys the flavor of the A-1 ingredients she uses in bread, cake, meat loaf or anything else. This is also true of chili mac, meat loaf, scrapple, cheeseburger loaf, cornmeal mush or any of the popular American winter food loaf specialties. Guard against scorching of your high grade ingredients or seasonings by using



No. 163 Aluminum Steam Jacketed Kettle with Agitator

Kettle is made of aluminum. The entire kettle is jacketed, conserving maximum heat. The rotatory motion of agitator keeps contents in constant motion, preventing scorching or sticking. Agitator is driven by totally enclosed horizontal geared head motor supported on channel irons. It is locked in place by a sleeve coupling and is easily removed for cleaning, and to allow kettle to be scrubbed.

Hold that flavor and good will earned by your branded mix specialties. R-W STEAM-JACKETED KETTLE WITH AGITATOR insures a uniform, thoroughly blended mix. Available in 40 to 150 gal. capacities of 1/2 to 1 HP. Prompt delivery. Order today.

R. W. TOHTZ & CO.
R-W Meat Packing Equipment
4875 Easton Ave. St. Louis, Mo.

BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

Thursday, February 24, 1949

The tallow and grease market continued in a somewhat confused and mixed position during the current week, influenced by producers' actions in withholding offerings. Interests of large soapers were in the background awaiting developments, and expressed no buying interest at the advanced price levels which developed about midweek. Some export, dealer and consumer interests stepped into the structure at higher levels on the top grades, with bids on the lower grades in evidence, but offerings were lacking.

Late last week a couple tanks of prime tallow were reported sold at 7½¢, basis delivered Chicago, and two more tanks moved at this price. Early in this week a few tanks of choice white grease sold at 8½¢ and prime tallow at 8¼¢, delivered Chicago. A few more tanks of choice white grease were sold at 8½¢, and prime tallow at 8¼¢, delivered consuming points. About midweek offerings were practically withdrawn.

About the weekend consumer buying came to light and a fair volume of sales was made at higher levels. A few tanks of choice white grease moved Thursday from one quarter at 8½¢, delivered consuming points. Another sale involved a few tanks of choice white grease at 8½¢, and special tallow at 7½¢, delivered consuming points. A couple more tanks of special tallow sold at 7½¢, choice white grease at 8½¢ and yellow grease, 7¼¢, delivered consuming points.

TALLOW: The market firmed up this week, with most grades from ¼ to 1¢ higher. Edible tallow was 9@9½¢ nominal, in carlots, delivered consuming points; fancy, 8@8½¢ nominal; choice, 8@8½¢ nominal; prime, 8@8½¢ nominal; special, 7½¢; No. 1, 7¼@7½¢ nominal; No. 3, 7@7½¢ nominal, and No. 2, 6½@6¾¢ nominal.

EASTERN FERTILIZER MARKET

New York, February 24, 1949

Numerous offerings of wet rendered tankage and blood are available, but buyers are out of the market and no sales have been reported.

Some scattered interest was noted in cracklings at \$1.60 per unit of protein, f.o.b. New York, and some sellers have sold into March.

In some sections of the East, the fertilizer season is ahead of last year due to the mild weather, and fertilizer manufacturers are sending product out.

FERTILIZER PRICES

BAISIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b.	
Production point	\$45.00
Blood, dried 16% per unit of ammonia	8.00
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit	2.40
Soda nitrate, per net ton, bulk, ex-vessel	51.00
Atlantic and Gulf ports, in 100-lb. bags	54.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	8.00

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	76

Dry Rendered Tankage

40/50% protein, unground, per unit of protein	\$1.60
---	--------

GREASES: A stronger price tone developed, with all quotations from ¼ to 1¢ above last week. Choice white grease was quoted Thursday at 8½¢; A-white, 7½@7¾¢ nominal; B-white, 7@7½¢ nominal; yellow, 7¼¢; house, 6@7¼¢ nominal; brown, 6¼@6½¢ nominal, and brown 25 f.f.a. at 6½@6¾¢ nominal.

GREASE OILS: No material change was reported this week. Stimulated interest was reported on all grades, particularly for export. However, production was somewhat curtailed due to the

BY-PRODUCTS MARKETS

(Chicago, Thursday, February 24, 1949.)

Blood

Unit	
Ammonia	\$8.00
Unground, per unit of ammonia	8.00

Digester Feed Tankage Materials

Wet rendered, unground, loose	\$7.75@8.00
Liquid stick tank cars	2.75@3.00

Packinghouse Feeds

Carlots, per ton	
50% meat and bone scraps, bulk	\$100.00@105.00
55% meat scraps, bulk	110.00@115.50
50% feeding tankage, with bone, bulk	95.00@100.00
60% digester tankage, bulk	105.00@110.00
80% blood meal, bagged	130.00@140.00
65% B.P.L. special steamed bone meal, bagged	70.00

Fertilizer Materials

Per ton	
High grade tankage, ground	\$5.75@6.00
10@11% ammonia	37.50@40.00
Bone tankage, unground, per ton	37.50@40.00
Hoof meal, per unit ammonia	\$6.50@7.00

Dry Rendered Tankage

Per unit	
Protein	\$1.75@1.80
Cake	\$1.75@1.80
Expeller	\$1.75@1.80

Gelatine and Glue Stocks

Per cwt.	
Calf trimmings (limed)	\$2.50@2.75
Hide trimmings (green, salted)	1.35@1.40
Skins and pizzles (green, salted)	1.35@1.40
Per ton	
Cattle jaws, skulls and knuckles	\$60.00
Pig skin scraps and trim, per lb.	5@5½

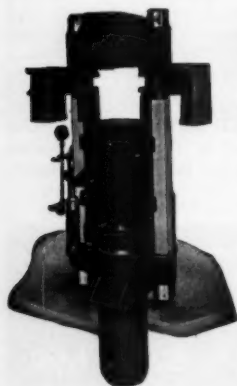
Animal Hair

Winter coll dried, per ton	\$100.00@110.00
Summer coll dried, per ton	75.00
Cattle switches	4@5½
Winter processed, gray, lb.	13
Summer processed, gray, lb.	8

*Quoted Delivered basis.

holiday. Prices were unchanged Thursday on all grades, with No. 1 lard oil quoted at 14¢, in drums, l.c.l., f.o.b. Chicago, prime burning oil at 16¼¢, and acidless tallow at 13½¢.

NEATSFOOT OILS: A steady market was reported by the trade. Good interest was reported on both domestic and export, with production about on par with demand. Pure neatsfoot oil was quoted Thursday at 28¢, basis drums, l.c.l., f.o.b. Chicago, and 20-deg. neatsfoot oil at 34¢.



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504 INDIANA AVE., AURORA, INDIANA, U. S. A.

VEGETABLE OILS

Thursday, February 24, 1949

The market on the major crude vegetable oils continued in a relatively uncertain position during the week. Prices in most part fluctuated and activity was restricted to light and scattered selling. The government again stepped in the market and apparently was the principal buyer on a few of the oils. Mixed price structures seemed in evidence.

SOYBEAN OIL: Trading was scattered, with no material change in price structure. Sales were reported for spot shipments at prices ranging from 12½¢ to 12¾¢ throughout the week. According to the trade, refiners procured some product, but crusher interest predominated in the buying. While some sales were reported at 12½¢, for February through June shipments, sellers were inclined to hold out for 12¾¢. The closing quotation Thursday was 12¾¢ paid.

CORN OIL: Very little change was reported this week, with the predominating prices ranging from 13¼¢ to 13½¢ for spot delivery. Trading was light; however, supplies and offerings were more than adequate. The closing quotation Thursday was 13¼¢ paid.

COCONUT OIL: A stronger price tone was in evidence during the current week, and according to reports, selling was at about a standstill. Early quotations were reported at 14¢ nominal. However, buying interest seemed to

stimulate the market about midweek, with 14½¢ reportedly paid for spot delivery, Pacific Coast. The market closed Thursday at 14½¢ paid, and 15¢ asked, representing an increase of ¼¢ to 1¢.

PEANUT OIL: Information was lacking for this market. Some demand seemed to be in evidence, but due to the government holdings of raw peanuts, crushers have been unable to procure the materials necessary to meet the demand. A nominal market was again reported Thursday at 16¢.

COTTONSEED OIL: The market continued about steady to weak during the week. The government obviously was the principal buyer on this item, and according to reports, supplies exceed current demand. Trading early this week was on the basis of 13¼¢ paid for Valley and Southeast, while Texas was

reportedly sold at 13¢ for spot shipment. Weakness developed about midweek, with all three classifications quoted at 13¢ asked. Thursday, at the close, the quoted prices on Valley, Southeast and Texas were reported at 13¢ nominal, down ½¢ from last week.

The closing quotations at N. Y. were:

SATURDAY, FEBRUARY 19, 1949

	Open	High	Low	Close	Pr. cl.
Mar.	*15.20	15.30	15.10	15.30	15.42
May	*15.20	15.30	15.12	15.30	15.41
July	15.37	15.37	15.10	15.25	15.41
Sept.	*14.55	*14.50	14.50
Oct.	*14.35	14.65	14.50	14.65	14.65
Dec.	*14.50	*14.00	14.25
Jan.	*14.50	*14.00	14.25

Total sales: 95 contracts.

MONDAY, FEBRUARY 21, 1949

	Open	High	Low	Close	Pr. cl.
Mar.	*15.32	15.45	15.30	15.35	15.30
May	*15.30	15.45	15.30	15.42	15.30
July	*15.25	15.45	15.30	*15.41	15.25
Sept.	*14.75	14.95	14.90	*14.80	14.50
Oct.	*14.50	*14.70	14.65
Dec.	*14.25	*14.85	14.60
Jan.	*14.50	*14.35	14.60

Total sales: 86 contracts.

No session N. Y. Exchange Tuesday, Feb. 22, in observance of Washington's birthday.

WEDNESDAY, FEBRUARY 23, 1949

	Open	High	Low	Close	Pr. cl.
Mar.	*15.25	15.55	15.30	15.55	15.33
May	*15.30	15.75	15.35	15.75	15.42
July	*15.30	15.75	15.40	15.75	15.41
Sept.	*14.50	*15.09	14.60
Oct.	*14.50	14.85	14.85	*15.10	14.70
Dec.	*14.25	14.65	14.65	*14.90	14.35
Jan.	*14.25	*14.90	14.35

Total sales: 187 contracts.

THURSDAY, FEBRUARY 24, 1949

	Open	High	Low	Close	Pr. cl.
Mar.	15.55	15.80	15.55	15.80	15.55
May	15.80	15.95	15.75	*15.85	15.75
July	15.75	15.95	15.75	*15.90	15.75
Sept.	*15.05	*15.10	15.00
Oct.	*14.90	15.30	15.30	15.30	15.10
Dec.	*14.65	*14.90	14.90
Jan.	*14.65	*14.90	14.90

Total sales: 225 contracts.

*Bid. †Nominal.

VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	
Valley	13¼n
Southeast	13¼n
Texas	13¼n
Soybean oil, in tanks, f.o.b. mills	
Midwest	12¾pd
Corn oil, in tanks, f.o.b. mills	13¼pd
Coconut oil, Pacific Coast	14¼pd and 15ax
Peanut oil, f.o.b. Southern points	16a
Cottonseed foots	
Midwest and West Coast	1¼ @ 2¼
East	1¼ @ 2¼

OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic, vegetable	29
White animal fat	29
Milk churned pastry	28
Water churned pastry	27

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PUMP COMPANY

Cedar Falls, Iowa

HIDES AND SKINS

Trading in packer hides relatively light—Selling this week at about steady prices—All light and ex-light native steers sold ½ to 1c higher—Light Texas steers up 1c—Bulls quotable steady—Light calfskins sell 2½c up—Kips steady.

Chicago

PACKER HIDES: The market continued about steady, with a few variations in price structures on several descriptions. Slaughter was somewhat curtailed by holiday and offerings generally were light. Reports from several quarters indicate that packers look with favor to the present selling levels; however, offerings were withheld in a few quarters pending tanner action and the hope of better prices. A few sales were negotiated at steady prices, while others from selected northern points realized fractional premiums, particularly on light weight hides.

All light native steers from several points sold at 23c, up 1c, while one packer realized a premium of ½c for northern point selected trim. Mixed heavy and light's remained about steady, while the ex-light natives displayed some strength. Butt brands were unchanged, with a few sales reported at 19c, Colorados at 18½ and heavy Texas at 19c. Light Texas steers are quotable 1c higher, and ex-light Texas steers moved on the basis of 25@26c, basis Chicago. The cow hide market was also unchanged, with sales reportedly negotiated at steady prices. Reported sales so far this week total about 46,000 hides, with 4,400 more reported at the close of last week.

Early this week one packer sold 1,000 St. Paul all-light's February salting, at 23½c, basis Chicago, and 1,500 river point's at 23c, basis Chicago. Another sold total of 3,600 Omaha and Sioux City's, January forward, at 23c, Chicago basis.

Liquidation of 4,400 mixed heavy and light native steers late last week, origin Chicago, Kansas City and Cedar Rapids, was made on the basis of 21c, Chicago.

Early this week packer sold 400 same description, origin St. Paul, at 21c, basis Chicago, and 400 ex-light's, St. Paul, February takeoff, at 28c, basis Chicago.

Butt branded steers sold in a small way. One packer offered about 3,000 of February salting at 19c, Chicago basis. Another sold 600 on same basis. Another sold mixed lot of 1,300 light and ex-light's at 20½ and 25½c, respectively, and 200 butt brands, all February takeoff, at 19c, basis Chicago. Another sale involved 2,000 Colorados, February takeoff, at 18½c, Chicago basis. Another lot of 3,700 Colorados, February takeoff, sold on the same basis.

Early this week one packer sold 2,000, January-February heavy Texas steers at 19c, Chicago. Another later sold two

lots of 700 each of ex-light Texas steer hides, February takeoff, at 25½c, f.o.b. Fort Worth.

Heavy native cow hides predominated in total sales this week. About midweek, one packer sold 4,600 river point's at 19½c, and 1,200, Chicago origin, at 19c, Chicago basis. Another sold 1,600 St. Louis at 19½c, f.o.b. shipping point. Later another sold 3,600, river point origin, at 19½c, basis Chicago, and 1,000 St. Paul northern heavy native cows at 20c, Chicago. Still another sold 1,400 on the same basis, and another lot of 1,200 on the basis of 19½c, f.o.b. St. Paul. About weekend, another packer sold two lots of 1,200 each of heavy native cows, one at 20c Chicago basis, and the second at 20c, f.o.b. St. Paul.

Early this week one packer sold 1,600 light native cows, February salting, at 27c, f.o.b. Fort Worth. Later same packer sold another lot of 1,600 on the same basis. About midweek a packer sold 3,000 light native cows, February takeoff, on the basis of 24½c, f.o.b. St. Paul, and 24½c, f.o.b. Omaha and St. Louis. Later another packer sold 1,200 Kansas City light native cows at 25c, Chicago basis, also February takeoff. Only one sale of branded cows came to light, a lot of 800 river point, February salting, at 19½c, basis Chicago.

Packer bulls have again been inactive, with no sales reported, and the quotable price on natives is nominally at 15½c, and 14½c on brands.

OUTSIDE SMALL PACKERS: Little actual trading is being reported in this market. Light weight hides are obviously in demand but offerings are limited. It was reported that light hides, about 40 lbs., of good takeoff, selected and trimmed, could be sold around 22 to 22½c. Little tanner interest is registered in heavy hides. One sale of 57 lb. and over, selected and trimmed, was made at 17½c, delivered Chicago. A car of 48/55 lb. hides was reported sold higher. The price is 19½@21c, nominal.

No material change was reported in the country hide market, with few sales made and price at 16½@18c, nominal.

PACIFIC COAST: The market was unchanged, with no selling action reported and prices about steady at 16½c flat, for both steers and cows.

PACKER CALF AND KIPSKINS:

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. week, 1948
	Week ended Feb. 21, '49	Previous Week	
Nat. str.	21 @23	20 @22	@23½
Hvy. Tex. str.	@19	@19	@23a
Hvy. butt			
Brnd'd str.	@19	@19	@23a
Hvy. Col. str.	@18½	@18½	@22½a
Ex-light Tex. str.	@26	@22	@25a
Brnd'd cows.	@19½	19 @19½	@24
Hvy. nat. cows.	@20½	19 @20	@24½
L.A. nat. cows.	@25	24½ @25	@26
Nat. bulls.	@15½	@15½	@14½
Brnd'd bulls.	@14½	@14½	@13½
Calfskins, Nor. 55	@57½	@55	@60
Kips, Nor. nat.	@35	@35	@35
Kips, Nor. brnd.	@32½	@32½	@32½
Slunks, reg.	@3.50a	@3.50a	@2.00
Slunks, hris.	@1.25a	@1.25a	@1.00a

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	19 @21a	19 @21a	20 @23
Brnd'd all wts.	@20	18 @20	19 @22
Nat. bulls.	12 @13	12 @13a	12 @13
Brnd'd bulls.	11 @12	11 @12	11 @12
Calfskins.	37 @40	37 @40	30 @35
Kips, nat.	27 @27	27 @27	22 @25
Slunks, reg.	2.25@2.50	@2.25	@2.00
Slunks, hris.	@.75	@.75	@1.00

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

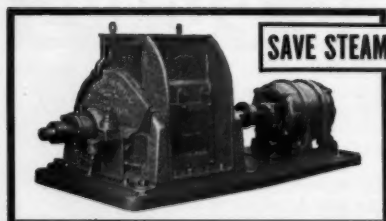
COUNTRY HIDES

All-weights.	16½@17½	16½@17	17 @18
Bulls.	10 @11a	10 @11a	10 @11
Calfskins.	22 @23	23 @25	26 @27
Kipskins.	18 @22	20 @22	22 @22

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Phr. shearings.	2.25@2.50	2.25@2.50	2.00@2.15
Dry pelts.	27 @28a	27 @28	25 @28
Horsehides.	9.50@9.75	9.50@9.75	7.50@8.75



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Are you using the right amount?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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DIVISION GENERAL FOODS CORPORATION
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While heavy calfskins were inactive, at 55c nominal, light's sold in a moderate way at higher prices. One packer sold 12,000 all light northern native calfskins, 9 1/2 lbs. down, origin Green Bay and St. Paul, February forward, at 57 1/2c, 2 1/2c above the last quoted price. Southern native kipskins are again at 32 1/2c nominal, with brands 2 1/2c less. Packers seem to be fairly well sold up.

SHEEPSKINS: There is a continued good inquiry for packer shearlings and fall clips, particularly for mouton tanners, with very limited offerings anticipated. One sale of a truck load of No. 1 shearlings was made at \$2.25 each. Fall clips are again at \$2.75 nominal; No. 1 shearlings at \$2.25@2.50 each, No. 2's at \$1.75@1.80, and No. 3's at \$1.35@1.40, all nominal. In Los Angeles, spring lamb pelts are bringing from \$3.75@3.90 top, per live cwt., with first quality ewe pelts selling at \$4.00 each. In San Francisco, lamb pelts are reportedly selling at \$3.50 per live cwt. Pickled skins are sluggish and quoted around \$10.00 per dozen, nominal.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended February 19, 1949, were 8,189,000 lbs.; previous week, 6,256,000 lbs.; same week 1948, 6,630,000 lbs.; 1949 to date, 57,739,000 lbs.; same period 1948, 54,299,000.

Shipments of hides from Chicago by rail for the week ended February 19, 1949, were 6,398,000 lbs.; previous week, 4,387,000 lbs.; same week last year, 3,974,000 lbs.; 1949 to date, 42,474,000 lbs.; same period 1948, 35,912,000.

ANIMAL FOODS CANNED

The Animal Foods Inspection Division of the Bureau of Animal Industry, USDA, reported that 33,779,400 lbs. of animal foods were canned under federal inspection and certification during December, 1948. This compared with 33,591,740 lbs. in November 1948, and 34,278,209 lbs. in December a year ago. The amount of animal foods canned during the year 1948 was 314,356,934 lbs.

WEEK'S CLOSING MARKETS

N. Y. HIDE FUTURES

MONDAY, FEBRUARY 21, 1949				
	Open	High	Low	Close
Mar.	22.05	22.10	21.00	21.92
June	20.85	20.85	20.50	20.78
Sept.	20.15b	20.15	19.82	20.15
Dec.	19.65b	19.40	19.32	19.50b

Closing 18 to 35 points lower; sales 77 lots.

TUESDAY, FEBRUARY 22, 1949
Board of Trade Closed.

WEDNESDAY, FEBRUARY 23, 1949				
Mar.	21.87	22.30	21.87	22.00
June	20.60b	21.18	20.75	20.75b
Sept.	20.15	20.30	20.15	20.05b
Dec.	19.45b	19.75	19.75	19.60b

Closing 10 points lower to 10 higher; sales 61 lots.

THURSDAY, FEBRUARY 24, 1949				
Mar.	21.91	22.10	21.85	21.95
June	20.62	20.85	20.60	20.60
Sept.	19.85b	20.00	20.00	20.00b
Dec.	19.40b	19.45b

Closing 5 to 15 points lower; sales 47 lots.

FRIDAY, FEBRUARY 25, 1949				
Mar.	21.75b	21.80	21.51	21.51
June	20.40b	20.50	20.30	20.39
Sept.	19.80b	19.85	19.05	19.75b
Dec.	19.25b	19.30b

Closing 15 to 44 points lower; sales 91 lots.

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$21.50 and the average, \$20.35. Provision prices were quoted as follows: Under 12 pork loins, 50 1/2@51 1/2; 10/14 green skinned hams, 48 1/2@49 1/2; Boston butts, 39@39 1/2; 16/down pork shoulders, 34@34 1/2; 3/down spareribs, 36@36 1/2; 8/12 fat backs, 10 1/2; regular pork trimmings, 22 1/2@23; 18/20 DS bellies, 22n; 4/6 green picnics, 32; 8/up green picnics, 27 1/2.

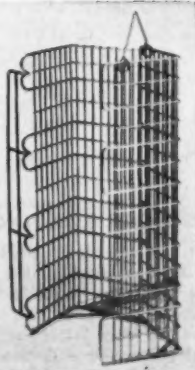
P.S. loose lard was quoted at 12.25n and P.S. lard in tierces at 13.25n.

Cottonseed Oil

The closing prices for cottonseed oil futures at New York were: Mar. 15.76b, 15.88ax; May 15.88b, 15.90ax; July 15.85; Sept. 15.10b, 15.50ax; Oct. 15.20b, 15.35ax; Dec. 14.75b, 15.50ax; Jan. 14.75n. Sales totaled 156 lots.

CHICAGO PROV. SHIPMENTS

	Week Feb. 19	Previous week	Cor. wk. 1948
Cured meats, pounds	22,178,000	18,720,000	27,048,000
Fresh meats, pounds	39,308,000	31,708,000	32,280,000
Lard, pounds	5,125,000	4,829,000	5,880,000



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LIVESTOCK MARKETS *Weekly Review*

FEWER CATTLE, CALVES AND SHEEP BUT MORE HOGS RECEIVED AT PUBLIC MARKETS IN 1948

The total number of salable cattle received at 65 public markets during the year 1948 was 15,735,974; total salable calves at 65 markets, 4,831,008; salable hogs at 63 markets, 21,618,290, and sheep and lambs at 63 markets, 12,175,313, according to a recent report of the U. S. Department of Agriculture based on reports submitted by stockyards companies. These receipts compare with the following 1947 figures: 18,246,420 cattle at 65 markets; 5,663,405 calves at 64 markets; 19,645,257 hogs at 64 markets, and 12,462,103 sheep and lambs at 63 markets.

The Chicago market received the largest number of cattle during the year, while Omaha and Kansas City ranked second and third, respectively. In 1947 these three markets ranked in the same order. Chicago received 1,635,019 cattle in 1948; Omaha, 1,490,400, and Kansas City, 1,331,344.

St. Paul ranked first in the number of salable calves received, Milwaukee ranked second and St. Louis National Stock Yards was third, all three markets retaining the positions they held in 1947. Receipts at St. Paul totaled 474,351, Milwaukee receipts were 359,142 and St. Louis receipts were 353,576.

Chicago, St. Louis National Stock Yards and Indianapolis ranked first, second and third, respectively, in volume of salable hogs received during 1948, while St. Louis was first a year earlier; Chicago, second, and St. Paul, third. The 1948 receipts for the three leading markets were 2,389,223, 2,367,689 and 1,967,459, respectively.

The Denver public market received 1,559,723 salable sheep and lambs during 1948 to rank first in total receipts, Fort Worth was second with 1,326,038 and Omaha was third with 993,897. A year earlier the top three markets were Fort Worth, Kansas City and Denver,

the three ranking in the order named.

In addition to the above totals, receipts during 1948 at eight southeastern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida (with 1947 figures in parentheses), were as follows: Cattle, 142,236 (163,248); calves, 79,753 (76,366); hogs, 543,182 (628,487); sheep, 2 (343).

LIVESTOCK EXPORTS-IMPORTS

United States exports and imports of livestock during December was reported as follows:

	Dec. 1948 No.	Dec. 1947 No.
EXPORTS (domestic)—		
Cattle for breeding.....	840	1,122
Other cattle.....	132	108
Hogs (awine).....	41	305
Sheep.....	42	34
Horses for breeding.....	32	36
Other horses.....	60	102
Mules, asses and burros.....	147	1,441
IMPORTS—		
Cattle for breeding, free—		
Canada.....	1,646	3,680
Cattle, other, edible (dut.)—		
Canada.....		
Over 700 pounds..(Dairy)....	4,521	4,537
(Other).....	20,367	17
200-700 pounds.....	9,129	39
Under 200 pounds.....	1,283	592
Hogs—		
For breeding, free.....	68	448
Edible, except for breeding ¹ (dut.).....	1	59
Horses—		
For breeding, free.....	24	11
Other (dut.).....	167	364
Sheep, lambs, and goats, edible (dut.).....	886	27

LIVESTOCK CAR LOADINGS

A total of 7,814 cars was loaded with livestock during the week ended February 12, 1949, according to the Association of American Railroads. This was an increase of 158 cars from the same week a year earlier and a decrease of 5,506 cars from 1947.

HOG NUMBERS IN DENMARK

A December 30, 1948 census of hog numbers in Denmark revealed that bred sows had increased 120 per cent over a year earlier and that the total number of hogs was about 21 per cent larger than in December 1947, according to the Office of Foreign Agricultural Relations of the USDA. An improved feed situation and the continuance of high bacon export prices were fundamental factors in encouraging farmers to expand hog operations. The unusually large increase in bred sow numbers can be expected materially to increase bacon export supplies after the middle of this year.

Bred sows on December 30, 1948 totaled 176,000, compared with 165,000 on November 20, 1948 and 80,000 on December 27, 1947. Total sows for the same three periods, respectively, were 249,000, 234,000 and 142,000; total suckling pigs, 410,000, 362,000 and 275,000; total pigs and slaughter hogs, 1,276,000, 1,298,000 and 1,181,000; total hogs, including boars, 1,944,000, 1,903,000 and 1,604,000.

HOG WEIGHTS AND COSTS

Average weights and costs of hogs at six markets during January, 1949 were recently reported by the United States Department of Agriculture to be as follows:

	BARROWS AND GILTS		SOWS	
	Jan. 1949	Jan. 1948	Jan. 1949	Jan. 1948
Chicago.....	\$19.74	\$27.06	\$16.40	\$23.93
Kansas City.....	20.01	27.44	16.57	24.69
Omaha.....	19.53	26.90	16.65	24.87
St. Louis Nat'l.....				
Stk. Yds.....	20.72	27.47	16.52	24.38
St. Joseph.....	20.10	27.19	16.92	24.87
St. Paul.....	19.24	26.85	16.93	24.28
Average Weight in Pounds				
Chicago.....	255	255	468	443
Kansas City.....	247	244	458	429
Omaha.....	260	256	466	452
St. Louis Nat'l.....				
Stk. Yds.....	233	232	433	407
St. Joseph.....	245	241	448	428
St. Paul.....	262	244	464	429

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, February 23, 1949, reported by the Production & Marketing Administration:

HOOGS (Quotations based on hard hogs) St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS: Good and Choice:

120-140 lbs.	18.50-20.75	18.75-20.50	18.75-20.50	18.75-20.50	18.75-20.50
140-160 lbs.	20.50-21.50	20.00-21.50	21.00-21.25	19.50-20.50	20.75-21.00
160-180 lbs.	21.25-21.75	21.00-21.45	21.00-21.25	20.00-21.25	20.75-21.00
180-200 lbs.	21.50-21.75	21.50-21.75	21.00-21.25	21.00-21.25	20.75-21.00
200-220 lbs.	21.50-21.75	21.25-21.75	21.00-21.25	21.00-21.25	20.75-21.00
220-240 lbs.	20.75-21.75	20.75-21.50	20.25-21.00	20.75-21.25	20.25-20.75
240-270 lbs.	20.00-21.25	20.25-21.00	19.25-20.75	19.75-21.00	18.50-20.50
270-300 lbs.	19.50-20.25	19.50-20.50	18.50-19.75	19.00-20.00	18.75-19.75
300-330 lbs.	18.75-19.75	19.25-19.75	18.25-18.75	18.75-19.25	18.00-19.00
330-360 lbs.	18.25-19.00	18.75-19.50	18.00-18.50	18.50-19.00	18.00-19.00

Medium: 100-220 lbs. 19.00-21.25 18.75-20.75 19.75-20.75 18.50-20.50

SOVS: Good and Choice:

270-300 lbs.	18.25-18.50	18.75-19.00	16.75-17.25	17.50 only	16.75-17.00
300-330 lbs.	18.25-18.50	18.50-18.75	16.75-17.25	17.50 only	16.75-17.00
330-360 lbs.	17.75-18.50	18.00-18.50	16.75-17.25	17.50 only	16.75-17.00
360-400 lbs.	16.50-18.00	17.75-18.25	16.50-17.00	17.00-17.50	16.75-17.00

Good: 400-450 lbs. 16.00-17.50 17.25-18.00 16.25-16.75 17.00-17.50 16.75-17.00

450-500 lbs. 15.50-17.00 16.50-17.50 15.75-16.50 16.50-17.25 16.75-17.00

Medium: 250-250 lbs. 14.75-17.75 16.00-18.50 15.50-16.75 16.50-17.00

PIGS (Slaughter): Medium and Good: 90-120 lbs. 15.75-18.75 17.50-19.50

SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:					
700-900 lbs.	25.50-27.00	25.50-28.00	24.50-26.50	25.00-27.00	24.00-26.00
900-1100 lbs.	25.50-27.00	26.00-28.50	24.50-27.00	25.00-27.00	24.50-27.00
1100-1300 lbs.	25.00-26.50	26.00-29.50	24.00-27.00	24.50-27.00	24.00-27.00
1300-1500 lbs.	25.00-26.00	25.50-28.50	23.00-26.00	22.75-26.25	23.50-25.50

STEERS, Good: 700-900 lbs. 22.50-25.50 23.00-25.50 22.00-24.50 22.00-24.75 21.50-24.00

900-1100 lbs. 22.50-25.50 23.50-26.00 22.00-24.50 22.00-24.75 21.50-24.00

1100-1300 lbs. 22.00-25.00 23.00-26.00 21.50-23.50 21.00-24.25 21.00-23.50

STEERS, Medium: 700-1100 lbs. 20.00-22.50 20.50-23.50 20.00-22.00 19.50-21.75 18.50-21.50

1100-1300 lbs. 20.00-22.00 20.50-23.50 20.00-22.00 19.50-21.50 18.50-21.00

STEERS, Common: 700-1100 lbs. 18.50-20.00 19.00-20.50 18.00-20.00 17.50-19.50 17.00-18.50

HEIFERS, Choice: 600-800 lbs. 25.00-26.50 25.00-26.50 24.00-25.50 24.25-25.75 22.50-24.50

800-1000 lbs. 24.50-26.00 25.00-27.00 24.00-25.50 24.00-25.75 22.50-24.50

HEIFERS, Good: 600-800 lbs. 22.50-25.00 22.50-25.00 21.50-24.00 21.00-24.00 20.50-22.50

800-1000 lbs. 22.00-24.50 22.50-25.00 21.00-24.00 21.00-24.00 20.50-22.50

HEIFERS, Medium: 500-900 lbs. 19.50-22.50 20.00-22.50 19.00-21.50 18.00-21.00 18.00-20.50

HEIFERS, Common: 500-900 lbs. 18.00-19.50 18.00-20.00 17.00-19.00 16.50-18.00 16.50-18.00

COWS (All Weights): Good 18.00-18.75 17.75-19.00 17.25-18.00 17.25-18.25 17.00-18.50

Med. 16.00-17.50 16.50-18.00 16.00-17.25 16.25-17.25 16.50-17.00

Cut. & com. 16.00-17.50 15.50-17.00 15.00-16.50 14.50-16.25 14.50-16.50

Canners 14.00-16.00 14.00-15.50 13.50-15.00 13.50-14.50 14.00-14.50

BULLS (Yrs. Excl.), All Weights: Beef, good 20.50-21.50 19.00-21.00 20.50-22.00 19.50-21.00

Sausage, good 21.00-22.00 23.00-24.00 21.00-21.50 20.50-21.50 21.00-22.50

Sausage, medium 20.00-21.00 21.50-23.00 20.00-21.00 19.00-21.00 20.00-21.00

Sausage, cut. & com. 17.50-20.00 19.00-21.50 17.50-20.00 16.00-19.00 18.00-20.00

VEALERS (All Weights): Good & choice 24.00-33.00 28.00-31.00 28.00-30.00 26.00-30.00 25.00-32.00

Com. & med. 18.00-24.00 21.00-28.00 22.00-28.00 19.00-26.00 16.00-25.00

Call, 75 lbs. up 18.00-19.00 17.00-21.00 15.00-22.00 15.00-19.00 11.00-16.00

CALVES (500 lbs. down): Good & choice 24.00-27.50 23.00-29.00 21.00-28.00 21.00-26.00 19.00-22.00

Com. & med. 18.00-24.00 16.00-23.00 17.00-21.00 16.00-21.00 16.00-19.00

Call 14.00-18.00 14.50-16.00 13.00-17.00 14.00-16.00 13.00-16.00

SLAUGHTER LAMBS AND SHEEP: LAMBS:

Good and choice 24.75-25.50 24.75-25.75 23.75-24.50 24.00-25.25 24.75-25.25

Med. & good 22.50-24.50 22.50-24.50 21.50-23.50 21.75-23.75 21.50-24.50

Common 19.00-22.00 19.00-22.00 19.00-21.25 19.00-21.50 19.00-21.25

WETHERS: Good & choice 9.50-11.50 10.50-13.00 10.50-11.00 11.50-13.00 11.50-12.50

Com. & med. 8.50-9.50 8.75-10.50 9.00-10.25 9.75-11.00 9.50-11.25

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

*Quotations on slaughter lambs and yearlings of Good and Choice grades and the lots averaging within the top half of the Good and the top half of the Medium grades respectively.

*Quotations on shorn basis.

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, February 19, 1949, as reported to the National Provisioner:

CHICAGO

Armour, 4,593 hogs; Swift, 1,082 hogs; Wilson, 3,085 hogs; Agar, 6,152 hogs; Shippers, 6,265 hogs; Others, 15,580 hogs.
Totals: 18,268 cattle; 1,950 calves; 37,316 hogs; 7,776 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,516	371	1,404	1,490
Cudahy	1,750	492	232	939
Swift	2,530	484	1,160	4,690
Wilson	2,067	328	776	2,764
Central	230
U.S.P.	732
Others	6,079	1	3,588	1,203
Totals	16,922	1,676	7,460	11,085

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	6,184	7,581	6,246	...
Cudahy	3,699	4,070	4,234	...
Swift	4,271	7,456	2,574	...
Wilson	3,706	4,233	1,275	...
Eagle	23
Greater Omaha	126
Hoffman	113
Rothschild	162
Roth	127
Kingman	1,597
Merchants	35
Others	13,403
Totals	20,533	36,743	14,329	...

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,577	751	5,595	2,324
Swift	2,241	977	7,850	1,903
Hunter	725	...	2,701	152
Hell	1,452	...
Krey	257	...
Laclede	930	...
Sleloff	876	...
Others	2,632	227	6,310	645
Shippers	1,437	1,258	13,170	435
Totals	9,532	3,213	30,156	5,350

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	2,904	685	6,910	12,280
Armour	2,378	322	6,699	2,033
Others	2,910	160	2,086	676
Totals	8,192	1,167	18,704	14,989

Does not include 233 cattle and 2,332 hogs bought direct.

ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Cudahy	2,950	37	8,901	2,265
Armour	3,062	286	12,208	3,248
Swift	2,476	23	4,966	1,574
Others	301	4
Shippers	12,006	50	17,367	3,108
Totals	20,795	306	43,462	10,109

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	881	205	1,507	2,384
Guggenheim	649
Dunn
Ostertag	33	...	3	...
Dold	91	...	461	...
Snflower	20
Pioneer
Excel	758
Others	548	...	509	73
Totals	2,960	205	2,480	2,457

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,465	110	1,256	196
Swift	1,751	571	1,287	557
Others	114	2	592	...
Totals	3,330	483	3,135	733

Does not include 125 cattle, 85 calves, 6,015 hogs and 384 sheep bought direct.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Acme	548	26
Armour	191
Atlas	485	14
Clougherty	135	...	293	...
Coast	315	...	359	...
Cudahy	180	41	108	...
Harman	401
Luer	191	...	1,045	...
Swift	181	256	351	...
Union	133
United	229	3	43	...
Wilson	192	23
Others	3,175	856	263	...
Totals	6,356	1,219	2,457	...

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,214	121	3,229	4,765
Swift	1,658	47	3,869	3,211
Cudahy	425	27	2,877	1,763
Others	3,301	139	1,574	7,393
Totals	6,798	334	11,549	16,942

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	4,386	3,552	12,119	1,828
Bartusch	653
Cudahy	958	1,531	...	1,104
Rifkin	792	9
Superior	1,509
Swift	4,045	4,990	15,940	1,042
Others	1,148	3,610	6,367	4,643
Totals	13,491	13,298	37,026	9,517

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Galla
Kahn's
Lohrey	662	...
Meyer
Schlacht	291	124
National	199	4
Others	2,178	830	10,656	400
Totals	2,578	967	11,318	414

Does not include 1,243 cattle and 182 hogs bought direct. Market shipments for the week were 240 calves and 2,233 hogs.

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,006	646	802	1,605
Swift	929	457	1,006	2,265
Blus
Bonnet	322	16	750	...
City	254	27	434	...
Rosenthal	194	30	1	10
Totals	2,615	1,176	2,993	3,880

TOTAL PACKER PURCHASES

	Week ended Feb. 19	Prev. week	1948*
Cattle	132,390	141,335	101,910
Hogs	250,799	212,358	240,378
Sheep	97,680	111,919	117,546

*Totals do not include Los Angeles.

CORN BELT DIRECT TRADING

Des Moines, Ia., February 24.—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota:

Hogs, good to choice:

160-180 lb.	\$17.00@20.60
180-240 lb.	19.50@20.50
240-300 lb.	18.00@20.25
300-360 lb.	17.50@19.25

Sows:

270-360 lb.	\$17.25@18.90
400-550 lb.	15.00@16.50

Receipts of hogs at Corn Belt markets were:

	This week	Same day last wk.
Feb. 18	40,000	34,000
Feb. 19	45,000	39,000
Feb. 21	45,000	48,000
Feb. 22	Holiday	74,500
Feb. 23	45,000	45,500
Feb. 24	42,000	35,000

LIVESTOCK RECEIPTS

Receipts at major markets, week ending February 19:

AT 20 MARKETS, Week Ended:	Cattle	Hogs	Sheep
Feb. 19	191,000	409,000	160,000
Feb. 12	213,000	483,000	175,000
1948	158,000	387,000	183,000
1947	292,000	383,000	214,000
1946	279,000	466,000	385,000

HOGS AT 11 MARKETS, Wk. Ended:

Feb. 19	325,000
Feb. 12	375,000
1948	315,000
1947	397,000
1946	389,000

AT 7 MARKETS, Week Ended:

	Cattle	Hogs	Sheep
Feb. 19	135,000	231,000	98,000
Feb. 12	151,000	329,000	115,000
1948	105,000	274,000	113,000
1947	206,000	290,000	151,000
1946	200,000	347,000	268,000

SLAUGHTER REPORTS

Special reports to the NATIONAL PROVISIONER, showing the number of livestock slaughtered at 15 centers for the week ended February 19, 1949.

CATTLE

	Week ended Feb. 19	Prev. week	Cor.
Chicago	18,268	19,461	16,185
Kansas City	18,398	21,944	11,330
Omaha	20,434	18,274	13,137
East St. Louis	5,543	7,943	4,905
St. Joseph	7,627	8,881	4,875
St. Paul	8,916	9,678	7,702
Wichita	2,960	4,526	1,742
New York & Jersey City	6,373	6,547	6,071
Oklahoma City	4,023	4,182	3,814
Cincinnati	4,492	4,784	4,764
Denver	7,080	7,031	6,199
St. Paul	12,343	11,843	10,519
Milwaukee	3,286	3,026	3,238
Totals	120,272	127,620	94,481

HOGS

Chicago	31,330	42,564	29,752
Kansas City	7,490	9,375	7,784
Omaha	35,276	38,854	27,782
East St. Louis	19,676	29,940	31,090
St. Joseph	16,157	26,081	19,589
St. Paul	25,517	32,953	20,506
Wichita	2,480	3,764	2,996
New York & Jersey City	33,580	33,527	29,259
Oklahoma City	9,150	9,821	7,680
Cincinnati	10,369	14,397	17,206
Denver	11,856	13,063	9,807
St. Paul	30,629	24,063	26,234
Milwaukee	4,419	5,157	5,664
Totals	240,928	283,629	243,611

SHEEP

Chicago	7,776	11,123	12,297
Kansas City	11,085	15,228	15,261
Omaha	15,529	18,715	21,705
East St. Louis	4,579	6,076	3,889
St. Joseph	14,313	12,047	16,115
St. Paul	7,092	8,378	8,346
Wichita	2,457	3,301	4,577
New York & Jersey City	36,965	40,172	37,853
Oklahoma City	1,117	1,593	2,632
Cincinnati	733	3,915	557
Denver	13,651	12,682	14,239
St. Paul	4,874	4,907	5,712
Milwaukee	416	352	295
Totals	120,387	138,489	142,958

*Cattle and calves.
*Federally inspected slaughter, including direct.
*Stockyards sales for local slaughter.
*Stockyards receipts for local slaughter, including direct.

LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., on February 24:

CATTLE:	
Steers, gd.	\$22.25@23.50
Steers, med.	20.50@21.75
Heifers, med. & gd.	21.75 only
Cows, med.	18.00 or
Cows, cut. & com.	15.00@17.50
Cows, can.	13.50@15.00
Bulls, med. & gd.	20.00@23.50

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS

STEER AND HEIFER:	
Carcasses	
Week ending Feb. 19, 1949.	11,594
Week previous	10,807
Same week year ago	9,855

COW:	
Week ending Feb. 19, 1949.	958
Week previous	1,876
Same week year ago	3,680

BULL:	
Week ending Feb. 19, 1949.	640
Week previous	1,357
Same week year ago	1,112

VEAL:	
Week ending Feb. 19, 1949.	11,296
Week previous	10,708
Same week year ago	12,906

LAMB:	
Week ending Feb. 19, 1949.	26,415
Week previous	40,908
Same week year ago	59,758

MUTTON:	
Week ending Feb. 19, 1949.	1,731
Week previous	2,865
Same week year ago	793

HOG AND PIG:	
Week ending Feb. 19, 1949.	4,125
Week previous	2,180
Same week year ago	2,761

PORK CUTS:	
Week ending Feb. 19, 1949.	1,762,347
Week previous	2,231,280
Same week year ago	1,858,874

BEEF CUTS:	
Week ending Feb. 19, 1949.	24,753
Week previous	101,205
Same week year ago	153,746

VEAL AND CALF:	
Week ending Feb. 19, 1949.	1,000
Week previous	1,794
Same week year ago	3,316

LAMB AND MUTTON:	
Week ending Feb. 19, 1949.	...
Week previous	6,407
Same week year ago	3,320

BEEF CURED:

Week ending Feb. 19, 1949.	15,841
Week previous	15,922
Same week year ago	23,138

PORK CURED AND SMOKED:

Week ending Feb. 19, 1949.	801,848
Week previous	1,064,459
Same week year ago	994,078

LARD AND PORK FATS:

Week ending Feb. 19, 1949.	225,981
Week previous	259,854
Same week year ago	124,538

LOCAL SLAUGHTER

STEERS:

Week ending Feb. 19, 1949.	5,049
Week previous	5,342
Same week year ago	4,221

COWS:

Week ending Feb. 19, 1949.	699
Week previous	1,248
Same week year ago	...

BULLS:

Week ending Feb. 19, 1949.	325
Week previous	244
Same week year ago	602

CALVES:

Week ending Feb. 19, 1949.	7,793
Week previous	8,929
Same week year ago	7,975

HOGS:

Week ending Feb. 19, 1949.	33,560
Week previous	33,527
Same week year ago	29,259

SHEEP:

Week ending Feb. 19, 1949.	36,965
Week previous	40,172
Same week year ago	37,533

Country dressed product at New York totaled 6,888 veal, 40 hogs and 124 lambs in addition to that shown above. Previous week: 7,026 veal, 104 hogs and 79 lambs. Same week 1948: 7,370 veal, 5 hogs and 134 lambs.

†Incomplete.

WEEKLY INSPECTED SLAUGHTER

The report of inspected slaughter of livestock at 32 centers for the week ended February 19, as given by the USDA:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	6,273	7,790	33,580	96,965
Baltimore, Philadelphia	4,789	1,280	20,775	1,002
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	11,756	3,829	51,632	3,642
Chicago, Elburn	21,838	10,024	72,059	14,873
St. Paul-Wis. Group ¹	20,196	31,100	84,562	7,963
St. Louis Area ²	10,100	3,953	59,824	30,498
St. Louis City	8,119	278	28,761	7,069
Omaha	19,402	781	41,001	22,013
Kansas City	12,988	2,789	31,461	13,555
Iowa and So. Minn. ³	17,225	5,685	189,508	83,982
SOUTHEAST⁴				
South Central West ⁵	8,199	1,481	28,826	...
Rocky Mountain ⁶	17,762	4,984	47,560	25,212
Pacific ⁷	8,371	306	35,402	14,755
Grand total	17,980	3,649	27,025	28,173
Total week ago	181,141	77,947	747,775	221,642
Total same period 1948	180,041	84,089	709,946*	216,549*
	167,832	86,094	707,079	213,075

*Corrected: Week ended Feb. 12, 1949, South Central West—Hogs, 55,261; Sheep and lambs, 23,836; grand total—Hogs, 769,946; Sheep and lambs, 216,549.

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, and Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat Inspection during: January 1949—Cattle, 76.7; calves, 68.5; hogs, 77.2; sheep and lambs, 82.6.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, are compared with the previous week and with the corresponding week last year.

	Cattle	Calves	Hogs
Week ended February 18	945	531	11,141
Week previous	930	522	15,078
Cor. week last year	2,514	993	5,401

LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended February 12 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
	Up to 1050 lb.	Good and Choice	Gr. B1	Gr. B1
Toronto	\$19.25	\$30.27	\$30.10	\$25.10
Montreal	21.00	30.00	29.80	23.00
Winnipeg	19.35	28.00	27.10	21.50
Calgary	18.25	19.15	27.85	20.50
Edmonton	17.00	21.00	27.10	20.00
Pr. Albert	18.00	18.75	26.85	18.00
Moose Jaw	18.25	20.00	26.85	19.00
Saskatoon	18.00	21.00	26.85	20.00
Regina	17.00	23.00	26.85	19.50
Vancouver

*Dominion government premiums of \$2 per head on Grade A and \$1 on B1 are not included.

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EXECUTIVE with over 25 years' experience in all phases of meat packing business available. Will accept position as livestock buyer, plant superintendent, or sales manager to prove ability as general manager. Reasonable salary plus share of profits. W-500, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ACCOUNTANT: Comptroller, office manager. 15 years' experience in all phases packinghouse operations. College graduate. Personable. Highly recommended. Relocate. W-492, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

SALES EXECUTIVE: Salesman—buyer, meats, small stock, poultry, provisions, wholesale, hotel supply, retail, would like to connect on west coast. Now in New York state. 25 years' practical experience, best of references. W-501, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

GENERAL SUPERINTENDENT: Assistant manager desires change. Age 43, 23 years' successful record in large plant. Managed all plant operations and labor relations. Can produce results. Excellent references. W-502, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER with 25 years' experience desires position. Can take complete charge of manufacturing and handling help. If you want a sausage maker write or wire to W-503, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MANAGER: 24 years' experience. Capable livestock purchaser, supervisor of plant operations, sales and finance. Operate in black. W-504, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

POSITION WANTED

SUPERINTENDENT or manager, thoroughly experienced including labor relations and industrial engineering. Age 33, excellent references. W-505, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

RENDERING foreman, edible and inedible, feeds, hides, mid-west preferred. W-506, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

CANNING FOREMAN

Modern plant—Central America—has opening for thoroughly experienced canning foreman. Good pay. permanent position for right man. Ideal climate and good living conditions. Excellent opportunity for experienced, dependable man. W-507, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

SAUSAGE FOREMAN

To take complete charge of modern sausage kitchen, or will consider taking in as member of firm if you have capital to invest. Location—southern New York state. W-508, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

SALES ENGINEER: With proven background in the midwest. Excellent opportunity for the right man. Must be willing to travel. W-490, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

General Plant Superintendent

For plant that employs 600 people. Must have practical operating experience in all departments, pork and beef killing, curing, processing, sausage manufacturing, rendering etc. Also a knowledge of mechanical operations and qualified to handle labor problems. W-509, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WEST COAST PACKER has opening for sausage production foreman, age 35-45 years. Must have broad experience in production of quality sausage and be qualified to properly supervise all sausage operations and personnel. Applicants advise age, experience, former employers, family and salary expected. W-391, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PRODUCTION MANAGER: For midwest packer. Must be capable of supervising production of all products, and able to travel. Excellent opportunity for the right man. W-498, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced working sausage foreman. Must have man who can make top quality merchandise. Salary no object to the right man. Address W-513, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALES MANAGER wanted for new plant with government inspection approval. Good opportunity for reliable party for Detroit area. W-514, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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PLANTS FOR SALE AND WANTED

FOR SALE: Modern sausage factory in south. Have beef and hog killing equipment, dry rendering, good rooms and modern smoke houses. This is a pre-war business and is well located. Owner's health compels selling. Complete details will be furnished to financially responsible persons. FR-472, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SMALL modern meat plant for sale or lease. Can be used for frozen products or sausage. Have practically all new sausage equipment and plans to build small kill room. Located in Los Angeles, Calif. Main cooler 30"x32", sharp freezer 15"x15", holding freezer 15"x15". Small cooler 16"x15". Write Box FR-490, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Meat packing plant fully equipped. Concrete glassed hollow tile building, large cattle barn, convenient stockades, railroad siding, 8 acres ground, 5 late model trucks, original plant erected in 1935, addition added in 1947. Business well established. Located on outskirts of Kokomo, Indiana. For complete details write R. H. O'Rear, Union Bank & Trust Company, Kokomo, Indiana.

FOR SALE: Complete packing plant, 4 brick buildings, 17 acres ground, capacity 600 hogs or 75 hogs per day. Sausage kitchen. Good location on railroad, paved road. Now killing for large locker and market. Price at fraction of cost. \$20,000 will handle. Write Box FR-517, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Complete packing plant, federal inspection, capacity 500 hogs, 500 calves, 100 cattle daily, 100,000 lbs. sausage weekly. Ideal location across from stock yards, 2 railroad sidings, now operating to settle estate of Kentucky corporation. FR-518, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

RENDERING PLANT wanted in east or southeast. Dead stock or fat and bone routes. PW-515, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

CHOPPER MAN wanted. Must be experienced and have knowledge of operation. Sam Harris Packing Co., Crawfordsville, Ind.

HELP WANTED

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Beef man wanted to take charge of beef cooler sales, both distributive and car load, beef boning, grading and all operations pertaining to operations of department. Write to W-510, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE FOREMAN

To take complete charge of small kitchen. Modern plant, excellent equipment. Prefer man familiar with southern trade. Contact R & S Packing Co., Raleigh, N. C.

SAUSAGE MAKER wanted for Chicago. Must know how to make first class sausage of many varieties. Chicago firm expects to open up several retail stores selling fine sausage. Will pay good salary and percentage of profits to the right man. W-511, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PART-TIME SALESMAN wanted to sell sewed casings only. If you call on sausage makers and wish to add to your line, furnish territory covered and contact us for a good proposition. W-512, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced man qualified to manage complete rendering plant and territory in Illinois, handling shop materials and animals. Give complete information in first letter. W-454, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced sausage maker to take full charge of sausage and curing department in Chihuahua, Mexico. Applicants should submit former employers, age, experience, family status and salary expected. Empacadora de Chihuahua, S.A., Box 45, Chihuahua, Chih., Mexico.

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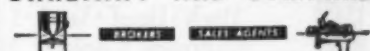
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Sausage & Smokehouse

8766—MIXER: Buffalo #3, 7 1/2 HP motor, starting compressor, A-1 cond. 500.00
 7967—MIXERS: (2) Buffalo #3, 7000# cap., motor drive, with 7 1/2 HP motor rebuild & guar., each. 675.00
 8771—MIXERS: (3) 2,000# to 2,500# cap., steam jacketed 12"—14" opening, special. Each. \$1200.00
 8751—SILENT CUTTER: Boss #3, 100# cap., flat belt drive, 15 HP motor, new shaft, guaranteed. 450.00
 7961—SILENT CUTTER: #30 Boss, 500# cap., with unloader, record & guar., with NEW 50 HP motor & starter. 2825.00
 8678—GRINDER: Buffalo #56, gear drive, 7 1/2 HP motor, 9 plates, 7 knives. 725.00
 7948—GRINDER: #66, V-belt, 4 plates, 5 knives, record & guar. 400.00
 8773—GRINDER: Enterprise #8560, extra stainless steel tray, used 2 1/2 months, guaranteed like new. 965.00
 8345—U.S. SLICER: Model #2150-B, latest model, little used, with stacker and knife grinder. 725.00
 7929—STUFFERS: (2) 1 Keebler-Mechanical & 1 Randall, 200# cap., guar., each. 800.00
 7977—SMOKEMASTER: Buffalo, automatic, guar. 250.00
 7935—SMOKESTICK WASHER: Anco, with drum, 27" dia. x 52" long, chain drive, with motor. 425.00
 8512—KETTLE: Parker, all stainless, steam jacketed, 60 gal. cap., 1 1/2" draw off valve. 500.00
 8679—BEEF HOIST: NEW, never used, Robbins & Myers, 1200# cap., 3 HP motor, complete with chain drum, chain, limit switch, cable control, 40' Hft. 490.00
 8786—PUMPS: (2) Fomonco G.E. 2 HP, 3/60/3400 RPM, one equipped 90' column, 2 1/4" I.D., 2 1/2" O.D.; other 95' column 2 1/4" I.D., 2 1/2" O.D., cap. 20 GPM against 462' pressure, make water to 50', A-1 condition. 475.00
 8715—FLAKE ICEERS: (4) York model DER 10, One ton per day cap. self contained, A-1 condition, each. 1000.00
 8789—COMPRESSOR: York, 6 1/2 x 6 1/2, V-belt fly-wheel, forced lube lubrication 1000.00
 8748—TANK CAR SHELL: 8,000 gal., excel. cond. 625.00
 8781—TROLLEYS: (75) Hindquarter, 1/2x6 stainless steel hooks, each. 1.10
 7903—SCALE: Toledo, bench type with pan, 200# dial. 315.00
 8782—SCALE: Toledo, bench, 100# cap. by 2 ea. grads., excel. cond. 275.00
 8783—SCALE: Fairbanks, bench, 50# cap. by 1 ea. grads., excel. cond. 215.00
 8784—SCALE: Fairbanks, rail, 3000# cap. by 1/2 lb. grads., excel. cond. 275.00
 8785—SCALE: Fairbanks, suspension, 2000# cap. and dial, excel. cond. 600.00
 7963—BAND SAW: Jones-Superior, 30" wheel, V-belt drive, 5 HP motor, extra 30" x 46" table with legs. 425.00
 7975—BAND SAW: Do-all, model M's, 15 1/2 HP motor, wheel dia. 16", has 4 extra saw blades, used few times. 550.00
 8747—RENDERING UNIT: Complete, consists 4 x 7 Cooker with motor, 150 ton Press with pump, Bone crusher with motor, record & guar. 4500.00
 6459—CRUSHER & PULVERIZER: Williams, 16" x 17" throat, without motor but with coupling. 275.00
 8749—BONE CRUSHER: Williams, 6 tons per hr., hopper opening 12" x 15", like new. 1050.00
 8788—FILTER PRESS: NEW, never used, Sperry, 24" type G.R.C., plates & frames. Bids requested


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ADVERTISERS

in this issue of THE NATIONAL PROVISIONER



Air Induction Ice Bunker Corp.	19
Allbright-Nell Co., The	Third Cover
Armour and Company	6
Barliant and Company	41
Bonewitz Chemicals, Inc.	33
Bulldice Company, Inc.	23
Capitol Livestock Co.	37
Central Livestock Order Buying Company	36
Chili Products Corp.	26
Cincinnati Butchers' Supply Co., The	7
Cudahy Packing Company, The	8
Daniels Manufacturing Co.	37
Diamond Crystal Salt Division—General Foods Corporation	34
du Pont de Nemours, E. I., & Co. (Inc.)	5
Felin, John J., & Co., Inc.	40
Fowler Casing Co., Ltd., The	40
Frank, G. F., & Sons, Inc.	35
French Oil Mill Machinery Company	32
General American Transportation Corp.	25
Globe Company, The	10
Ham Boiler Corporation	35
Hoy Equipment Company	39
Hygrade Food Products Corp.	42
James, E. G., Company	30
Kahn's, E., Sons Co., The	42
Kennett-Murray & Co.	36
Koch Butchers' Supply Co.	29
Lakewood Textile Products Co.	30
Legion Stainless Sink Corp.	3
Link-Belt Company	9
Mayer, H. J., & Sons Co., Inc.	16
McMurray, L. H., Inc.	36
Menges, Lou, Organization, Inc.	40
Meyer, H. H., Packing Co., The	40
Mitts & Merrill	34
Oakite Products, Inc.	21
Pikle-Rite Company, Inc.	35
Potdevin Machine Co.	4
Rath Packing Co.	42
St. John & Co.	29
Sayer & Co., Inc.	28
Schluderberg, Wm.—T. J. Kurdie Co.	40
Smith's, John E., Sons Company	Second Cover
Southeastern Order Buyers	37
Sparks, Harry L., & Co.	37
Specialty Manufacturers Sales Co.	16
Stedman's Foundry & Machine Works	32
Steelcote Manufacturing Co.	First Cover
Superior Packing Company	37
Swift & Company	Fourth Cover
Tohts, R. W., & Co.	31
Transparent Package Company	20
United States Cold Storage Corp.	22
Viking Pump Company	33
Wax, Edward, Casing Co.	39
Wilmington Provision Co.	40

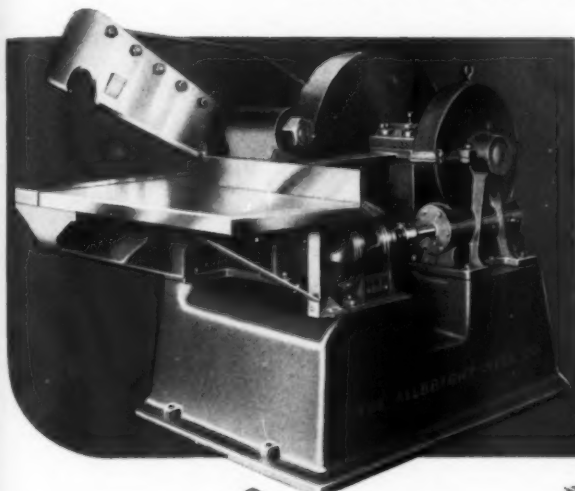
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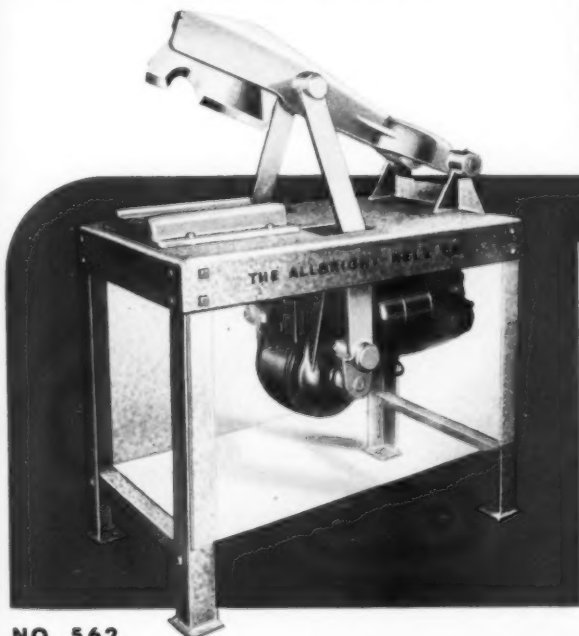
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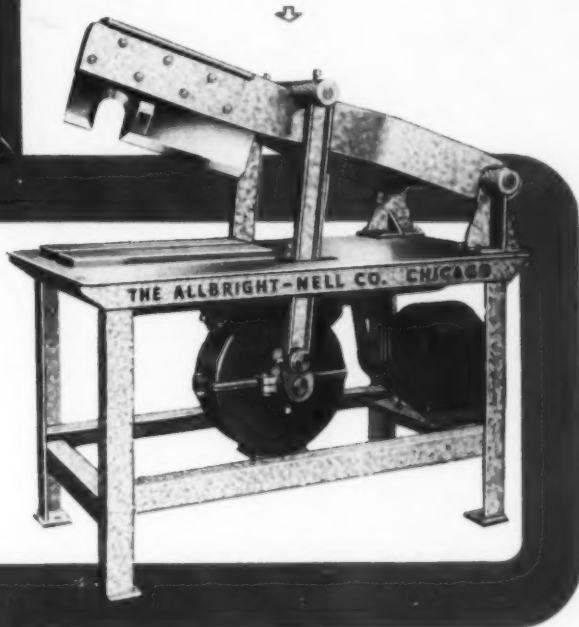


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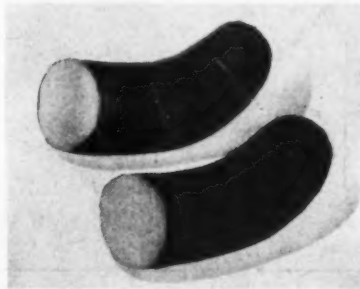
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